

PRODUCT TECHNICAL SHEET TÖUFOOD

PROD. CODE 0103005 0103006

KÄPPA

Rev: 00

Date: 28/11/16

PRODUCT DESCRIPTION

Gelling agent obtained from seaweeds.

INGREDIENTS LIST

Carrageenan (E-407), Potassium chloride (E-508).

PRODUCT ORGANOLEPTIC PROPERTIES

Texture: Powder

Colour: Yellowish white, grey or brownish

Flavour: Neutral

PRODUCT PHYSICAL-CHEMICAL PROPERTIES

Loss on Drying: < 12%

Solubility: Water soluble with heat treatment (Pasteurization).

Gelification: Firm and fragile gel.

MICROBIOLOGICAL PROPERTIES

Mesophilic Aerobics: < 10 000 cfu/g Salmonella: absence/30 g

Total Enterobacteriaceae: < 3 NMP/g Staphylococcus aureus: absence /25 g

Clostridium perfringens: < 3 NMP/g Moulds/yeasts: < 300 cfu/g

DOSE/RATIO

Suggested ratio to achieve gelled products: 5-10 g/l.

BEST BEFORE

Best before 24 months.

INDICATIONS AND PROPERTIES

Sets very quickly and is particularly useful for making coating sauces. Once set, the gel can withstand temperatures of up to 80 °C. Increase the ratio for acidic dishes to achieve a good set.

DIRECTIONS FOR USE

Mix vigorously, cold, bring to the boil and leave to cool.



NUTRITIONAL VALUES TÖUFOOD

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NUTRITIONAL INFORMATION per 100 g

Theoretical calculations based on generally accepted average values per 100 g.

		per 100 g
Energy Value	kcal	115
	kj	481,16
Total Fat	д	0
Of which saturated	g	0
Total Carbohydrates	g	55
Of which sugars	g	0
Total dietary fibre	g	55
Protein	g	0
Salt	g	1,25
Sodium	g	0,50

ALLERGENS INFORMATION

It does not contain any allergens.

OTHER INFORMATION







Gluten Free

Vegan

PACKAGING

400 g and 95 g.

STORAGE

Store in a cool and dry place away from direct sunlight, at a temperature below 25°C. It should not be placed directly on the floor.