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|  | PRODUCT TECHNICAL SHEET TÖUFOOD | PROD. CODE 0103003 0103004 |
| LĚCITIN | | Rev: 00 Date: 28/11/16 |

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|---|--------------------------------------|-------------------------------------|--------------------------|-------------------------------------|--------------------------------------|------------------------------------|----------------------------|
| PRODUCT DESCRIPTION | | | | | | | |
| Emulsifier ideal for making very light foams. | | | | | | | |
| INGREDIENTS LIST | | | | | | | |
| Soy Lecithin (E-322). | | | | | | | |
| PRODUCT ORGANOLEPTIC PROPERTIES | | | | | | | |
| Texture: Powder Colour: Yellowish Flavour: Characteristic | | | | | | | |
| PRODUCT PHYSICAL-CHEMICAL PROPERTIES | | | | | | | |
| Loss on Drying: < 1,5% Peroxide Value (meq/kg): < 3% Acid Value (mg KOH/g): < 3% Particle size (< 315µg): 90% | | | | | | | |
| MICROBIOLOGICAL PROPERTIES | | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">Mesophilic Aerobics: < 10 000 cfu/g</td> <td style="width: 50%;">Salmonella: absence/30 g</td> </tr> <tr> <td>Total Enterobacteriaceae: < 3 NMP/g</td> <td>Staphylococcus aureus: absence /25 g</td> </tr> <tr> <td>Clostridium perfringens: < 3 NMP/g</td> <td>Moulds/yeasts: < 300 cfu/g</td> </tr> </table> | | 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 |
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| DOSE/RATIO | | | | | | | |
| Suggested ratio for foams: 3-8 g/l. | | | | | | | |
| BEST BEFORE | | | | | | | |
| Best before 24 months. | | | | | | | |
| INDICATIONS AND PROPERTIES | | | | | | | |
| Useful for turning stocks and juices into foams. | | | | | | | |
| DIRECTIONS FOR USE | | | | | | | |
| Mix in cold and whip energetically to introduce air and create bubbles. | | | | | | | |

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|---|---------------------------------------|---|
|  | NUTRITIONAL VALUES TÖUFOOD | PROD. CODE 0103003 0103004 |
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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 | 900 |
| | kj | 3700 |
| Total Fat | g | 91 |
| Of which saturated | g | 12 |
| Total Carbohydrates | g | 8 |
| Of which sugars | g | 4 |
| Total dietary fibre | g | 0 |
| Protein | g | 0 |
| Salt | g | 0.1 |
| Sodium | g | 0.04 |

ALLERGENS INFORMATION

It does not contain any allergens.

OTHER INFORMATION



Gluten Free



Vegan



Halal



Kosher

PACKAGING

300 g and 75 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.