
	<b>PRODUCT TECHNICAL SHEET TÖUFOOD</b>	<b>PROD. CODE</b> 0103027 0103028
<b>ALGİNATE</b>		<b>Rev: 00</b> <b>Date: 29/08/16</b>

<b>PRODUCT DESCRIPTION</b>
Texturizer, gelling agent in acid environments or in presence of calcium ions.
<b>INGREDIENTS LIST</b>
Sodium alginate (E-401)
<b>PRODUCT ORGANOLEPTIC PROPERTIES</b>
<b>Texture:</b> Powder <b>Colour:</b> White
<b>PRODUCT PHYSICAL-CHEMICAL PROPERTIES</b>
<b>Loss on Drying:</b> - <b>Particle size (&lt; 200 µm):</b> min 90% <b>pH:</b> 6-8,5 <b>Solubility:</b> Soluble in aqueous medium.
<b>MICROBIOLOGICAL PROPERTIES</b>
Mesophilic Aerobics: < 50 000 cfu/g      Salmonella: absence/25 g Escherichia coli: absence /25g.      Moulds/yeasts: < 400 cfu/g
<b>DOSE/RATIO</b>
It is recommended a dose between 0,5-1% or 5-10 g/l.
<b>BEST BEFORE</b>
Best before 24 months.
<b>INDICATIONS AND PROPERTIES</b>
It is particularly useful for spherification, delivering thermostable gels.
<b>DIRECTIONS FOR USE</b>
Mix cold, stirring vigorously and allow to rest. It gels in the presence of calcium.

	<b>NUTRITIONAL VALUES TÖUFOOD</b>	<b>PROD. CODE</b> 0103027 0103028
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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	130
	kJ	500
Total Fat	g	0
Of which saturated	g	0
Total Carbohydrates	g	63
Of which sugars	g	0
Total dietary fibre	g	63
Protein	g	0
Salt	g	9,3
Sodium	g	23,25

### ALLERGENS INFORMATION

It does not contain any allergens.

### OTHER INFORMATION



Gluten Free



Vegan



Halal



Kosher

### PACKAGING

600 g and 130 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.