



**PRODUCT TECHNICAL SHEET
TÖUFOOD**

PROD. CODE

CÄLCIC

**Rev: 01
Date: 25/01/19**

PRODUCT DESCRIPTION

Calcium Chloride E-509. Calcium source for diverse applications such as cheese production.

INGREDIENTS LIST

Calcium Chloride E-509

PRODUCT ORGANOLEPTIC PROPERTIES

Texture: Small grains

Color: White

PRODUCT PHYSICAL-CHEMICAL PROPERTIES

Loss on Drying: Max 0.05 %

pH: Neutral around 7

Solubilidad: Very soluble in water.

MICROBIOLOGICAL PROPERTIES

Totals: Max. 1000 cfu/g

Salmonella spp.: Absense

Escherichia coli: Absense

Moulds/yeasts: Max.100 cfu/g.

DOSE/RATIO

A dose of 2-8 g / Kg is recommended.

BEST BEFORE

Best before 24 months.

INDICATIONS AND PROPERTIES

Provides calcium to the preparations. For example, a calcium bath to produce basic spherification.

DIRECTIONS FOR USE

Incorporate it directly into the water for its dissolution.



VALORES NUTRICIONALES TÖUFOOD

CODIGO PROD.

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NUTRITIONAL INFORMATION per 100 g

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

It contains calcium chloride between 94-97% The rest are other salts, but not sodium chloride (salt).

		per 100 g
Energy Value	kJ	-
	kcal	-
Total Fat	g	0
Of which saturated	g	0
Total Carbohydrates	g	0
Of which sugars	g	0
Total dietary fibre	g	0
Proteínas	g	0
Protein	g	0
Sal	g	0
Sodium	g	0

INFORMATION ABOUT ALLERGENS

It does not contain allergens.

PACKACKING

600 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.