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|--------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------|-----------------------------------------|
| <br><b>GASTRO<br/>CULTURA</b><br>MEDITERRANEA | <b>PRODUCT TECHNICAL SHEET</b><br><b>TÖUFOOD</b> | <b>PROD. CODE</b><br>0103019<br>0103020 |
| <b>KÜZU</b>                                                                                                                    |                                                  | <b>Rev: 00</b><br><b>Date: 09/06/17</b> |

#### PRODUCT DESCRIPTION

A starch-like carbohydrate obtained from the root of the *Pueraria Lobata* plant.

#### INGREDIENTS LIST

Kuzu starch.

#### PRODUCT ORGANOLEPTIC PROPERTIES

**Texture:** Amorphous crystals of variable granulometry.

**Colour:** White

#### MICROBIOLOGICAL PROPERTIES

Mesophilic Aerobics: < 50 000 cfu/g  
Escherichia coli: Absence /25 g.

Salmonella spp: absence/25 g  
Moulds/yeasts: < 400 cfu/g

#### DOSE/RATIO

Suggested ratio for thickening: 80-150 g/l.

#### BEST BEFORE

Best before 24 months.

#### INDICATIONS AND PROPERTIES

Particularly useful for achieving a wide range of textures for soups, sauces, creams and purées.  
Ideal for making crispy batters for fried food..

#### DIRECTIONS FOR USE

Mix cold or hot, stirring vigorously. Bring to the boil.

|                                                                                   |                                       |                                         |
|-----------------------------------------------------------------------------------|---------------------------------------|-----------------------------------------|
|  | <b>NUTRITIONAL VALUES<br/>TÖUFOOD</b> | <b>PROD. CODE</b><br>0103019<br>0103020 |
| <b>KÜZU</b>                                                                       |                                       | <b>Rev: 00</b><br><b>Date: 09/06/17</b> |

#### NUTRITIONAL INFORMATION per 100 g

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

|                     |      | per 100 g |
|---------------------|------|-----------|
| Energy Value        | kcal | 341       |
|                     | kJ   | 1425      |
| Total Fat           | g    | 0.5       |
| Of which saturated  | g    | 0         |
| Total Carbohydrates | g    | 83.8      |
| Of which sugars     | g    | 83.8      |
| Total dietary fibre | g    | 0         |
| Protein             | g    | 0.2       |
| Salt                | g    | 0         |
| Sodium              | g    | 0         |

#### ALLERGENS INFORMATION

It does not contain any allergens.

#### OTHER INFORMATION



Gluten Free



Vegan

#### PACKAGING

500 g and 100 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.