

	PRODUCT TECHNICAL SHEET TÖUFOOD	PROD. CODE 0103017 0103018
IÖTA		Rev: 00 Date: 28/11/16

PRODUCT DESCRIPTION

Mix of additives used as texturizers and gelling agents. Neutral flavour and aroma.

INGREDIENTS LIST

Carrageenan (E-407), Sodium Chloride and Sunflower Oil (<1%).

PRODUCT ORGANOLEPTIC PROPERTIES

Texture: Powder

Colour: Creamy white

PRODUCT PHYSICAL-CHEMICAL PROPERTIES

Loss on Drying: < 12%

Particle size (<100µm): min 95%

pH: 8-11

MICROBIOLOGICAL PROPERTIES

Mesophilic Aerobics: < 5000 cfu/g

Escherichia coli: Absence /25 g.

Salmonella spp: absence/25 g

Moulds/yeasts: < 400 cfu/g

DOSE/RATIO

Suggested ratio to achieve a gelled result: 7-12 g/l.

BEST BEFORE


Best before 36 months.

INDICATIONS AND PROPERTIES

Sets very quickly and and once gelled can withstand high temperatures up to 80 °C. Especially useful for preparations such as “flan” (crème caramel-type dishes), even crème caramel made with oil. Its high elasticity partially allows for freezing.

DIRECTIONS FOR USE

Mix cold, stirring vigorously. Bring to the boil and leave to cool.

	NUTRITIONAL VALUES TÖUFOOD	PROD. CODE 0103017 0103018
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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	120
	kJ	480
Total Fat	g	1
Of which saturated	g	0
Total Carbohydrates	g	53
Of which sugars	g	0
Total dietary fibre	g	53
Protein	g	0
Salt	g	10.5
Sodium	g	4.2

ALLERGENS INFORMATION

It does not contain any allergens.

OTHER INFORMATION



Gluten Free



Vegan



Halal



Kosher

PACKAGING

400 g and 110 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.