

	PRODUCT TECHNICAL SHEET TÖUFOOD	PROD. CODE 0103001 0103002
MÉTICEL		Rev: 00 Date: 28/11/16

PRODUCT DESCRIPTION

Thickener that creates a clear gel, when temperature is applied.

INGREDIENTS LIST

Methyl cellulose (E-461).

PRODUCT ORGANOLEPTIC PROPERTIES

Texture: Powder

Colour: White

Flavour: Neutral

PRODUCT PHYSICAL-CHEMICAL PROPERTIES

Loss on Drying: < 5%

Solubility: Water soluble

Viscosity: (2° in water at 20°C): 525-980cP

MICROBIOLOGICAL PROPERTIES

Mesophilic Aerobics: < 10 000 cfu/g

Total Enterobacteriaceae: < 3 NMP/g

Clostridium perfringens: < 3 NMP/g

Salmonella: absence/30 g

Staphylococcus aureus: absence /25 g

Moulds/yeasts: < 300 cfu/g

DOSE/RATIO

Suggested ratio to achieve a gelled result: 5-15 g/l.

BEST BEFORE


Best before 24 months.

INDICATIONS AND PROPERTIES

Gel texture is achieved when temperature is increased and loses consistency when cooled. Especially suitable for creams and purées that melt in the mouth and to avoid fried preparations to break.

DIRECTIONS FOR USE

Mix cold or warm and stir vigorously. Leave to cool to 4 °C in the freezer, to hydrate. Heat, afterwards.

	NUTRITIONAL VALUES TÖUFOOD	PROD. CODE 0103001 0103002
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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	0
	kJ	0
Total Fat	g	0
Of which saturated	g	0
Total Carbohydrates	g	93,5
Of which sugars	g	0
Total dietary fibre	g	93,5
Protein	g	0
Salt	g	0,98
Sodium	g	0,39

ALLERGENS INFORMATION

It does not contain any allergens.

OTHER INFORMATION



Gluten Free



Vegan



Halal



Kosher

PACKAGING

250 g and 45 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.