
	PRODUCT TECHNICAL SHEET TÖUFOOD	PROD. CODE 0103021 0103022
INÜLIN		Rev: 00 Date: 07/06/17

PRODUCT DESCRIPTION
Carbohydrate fibre obtained from chicory.
INGREDIENTS LIST
Inulin powder.
PRODUCT ORGANOLEPTIC PROPERTIES
Texture: Powder Colour: White
PRODUCT PHYSICAL-CHEMICAL PROPERTIES
Loss on Drying: - Particle size (< 10 µm): 10% max pH: neutral Solubility: -
MICROBIOLOGICAL PROPERTIES
Mesophilic Aerobics: < 50 000 cfu/g Salmonella: absence / 25 g Escherichia coli: Absence /25g Moulds/yeasts: < 400 cfu / g
DOSE/RATIO
Suggested ratio for thickening: 50-200 g/l.
BEST BEFORE
Best before 24 months.
INDICATIONS AND PROPERTIES
Leave to rest for at least 3 to 4 hours. It provides a velvety cream-like texture, used both hot or cold.
DIRECTIONS FOR USE
Mix cold, and stir vigorously.

	NUTRITIONAL VALUES TÖUFOOD	PROD. CODE 0103021 0103022
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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	208
	kJ	839
Total Fat	g	0
Of which saturated	g	0
Total Carbohydrates	g	97
Of which sugars	g	7
Total dietary fibre	g	90
Protein	g	0
Salt	g	0
Sodium	g	0

ALLERGENS INFORMATION

It does not contain any allergens.

OTHER INFORMATION



Gluten Free



Vegan



Halal



Kosher

PACKAGING

500 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.