

	PRODUCT TECHNICAL SHEET TÖUFOOD	CODE PROD. 0103051
MÄLTO TAPIOCA		Rev: 00 Date: 26/08/16

PRODUCT DESCRIPTION

Tapioca Maltodextrin, ideal to absorb oil and convert it into powder.

INGREDIENTS LIST

Tapioca Maltodextrin.

PRODUCT ORGANOLEPTIC PROPERTIES

Texture: Powder

Colour: Beige to yellowish

Flavour: Neutral

PRODUCT PHYSICAL-CHEMICAL PROPERTIES

Loss on Drying: < 5%

Solubility: Soluble in cold and hot water

Apparent Density: 0,37-0,47.

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

Normal doses: 200 g of Mälto/100 g of oil or fat.

BEST BEFORE DATE


Best before 24 months.

INDICATIONS AND PROPERTIES

Mix 2 parts of Maltodextrin for each part of oil that we want to convert into powder.

DIRECTIONS FOR USE

Mix the powdered product with oils or other fats until they are absorbed. It can also be used as a humectant, a thickener and even an anti-crystallising agent.

	NUTRITIONAL VALUES TÖUFOOD	CODE PROD. 0103051
MÄLTO TAPIOCA		Rev: 00 Date: 26/08/16

NUTRITIONAL INFORMATION per 100 g

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

		per 100 g
Energy Value	kcal	391
	kJ	1663
Fat (Total)	g	0
Of which saturated	g	0
Carbohydrates (Total)	g	97
Of which sugars	g	0
Total dietary fibre	g	0
Protein	g	0,5
Salt	g	0,5
Sodium	g	0,2

ALLERGENS INFORMATION

It does not contain any allergens.

INFORMATION



Gluten Free



Vegan



Halal



Kosher

PACKAGING

1 Kg.

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.