	PRODUCT TECHNICAL SHEET TÖUFOOD	PROD. CODE 0103103 0103104
MALTÖ AQUO		Rev: 00 Date: 21/09/18

PRODUCT DESCRIPTION

Mixture of carbohydrates obtained from the breakage of waxy corn starch.

INGREDIENTS LIST

Dehydrated glucose syrup.

PRODUCT ORGANOLEPTIC PROPERTIES

Texture: Powder

Colour: White

PRODUCT PHYSICAL-CHEMICAL PROPERTIES

Loss on Drying: 10% max.

pH: 3.5-6.5

Solubility: Dispersible in water 500g/l approx. at 25°C

MICROBIOLOGICAL PROPERTIES

Totals <1000 cfu/g.

Escherichia coli: Absence

Salmonella spp: absence/25 g.

Moulds/yeasts: < 50 cfu/g.

DOSE/RATIO

A ratio of 150-200 g/100g of liquid product is recommended to turn into powder.

BEST BEFORE


Best before 24 months.

INDICATIONS AND PROPERTIES

Applicable to aqueous products to turn into powder. Also in fats (oils), but less efficient than Maltö Tapioca.

DIRECTIONS FOR USE

Mixing the product with aqueous products, even acids such as vinegar, produces an absorption by turning into powder.

	NUTRITIONAL VALUES TÖUFOOD	PROD. CODE 0103103 0103104
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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	kJ	1642
	kcal	386
Total Fat	g	0.2
Of which saturated	g	0.2
Total Carbohydrates	g	95
Of which sugars	g	16-27
Total dietary fibre	g	0
Protein	g	0.5
Salt	g	0.5
Sodium	g	0.2

ALLERGENS INFORMATION

It does not contain allergens except gluten.

PACKAGING

500 g and 4 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.