
	<b>PRODUCT THECNICAL SHEET</b> <b>TÖUFOOD</b>	<b>PROD. CODE</b> <b>0103086</b> <b>0103087</b>
<b>GÜAR</b>		<b>Rev: 00</b> <b>Date: 18/04/18</b>

<b>PRODUCT DESCRIPTION</b>
<p>Fibrous carbohydrate, extracted from the seed of <i>Cyamopsis tetragonoloba</i>, an Indian plant of the legumes family.</p>
<b>INGREDIENTS LIST</b>
<p>Guar Gum (E-412).</p>
<b>PRODUCT ORGANOLEPTIC PROPERTIES</b>
<p><b>Texture:</b> Powder  <b>Colour:</b> White</p>
<b>PRODUCT PHYSICAL-CHEMICAL PROPERTIES</b>
<p><b>Loss on Drying:</b> 13% max.  <b>Particle size (&lt; 200 µm):</b> 1% max.  <b>pH:</b> 5,5-6,5  <b>Solubility:</b> Dispersible in waterm 5 g/l approx, at 25 °C.</p>
<b>MICROBIOLOGICAL PROPERTIES</b>
<p>Coliforms: &lt; 3  <i>Escherichia coli</i>: absence  <i>Salmonella</i> spp.: absence  Moulds and yeasts: &lt; 500 ufc/g</p>
<b>DOSE</b>
<p>Suggested ratio: 5 g/kg liquid.</p>
<b>BEST BEFORE DATE</b>
<p>Best before 24 months.</p>
<b>INDICATIONS AND PROPERTIES</b>
<p>Fibrous carbohydrate obtained from carob seeds. It provides thicken textures, but produces an elastic gel, when used with Xanthän.</p>
<b>DIRECTIONS FOR USE</b>
<p>Highly recommended to thicken at cold temperature, obtaining fresh-tasting sauces. An alternative thickener to Xanthän, in cold conditions.</p>

	<b>NUTRITIONAL VALUES TÖUFOOD</b>	<b>PROD. CODE</b> 0103086 0103087
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#### NUTRITIONAL INFORMATION per 100 g

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

		por 100 g
Energy Value	kcal	1191
	kj	285
Total Fat	g	1
Of which saturated	g	0,23
Total Carbohydrates	g	80-85
Of which sugars	g	0
Total dietary fibre	g	47
Protein	g	5
Salt	g	0,07
Sodium	g	0,028

#### ALLERGENS INFORMATION

It does not contain any allergens.

#### OTHER INFORMATION



Gluten Free



Vegan



Halal



Kosher

#### PACKAGING

750 g and 150 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.