
	PRODUCT TECHNICAL SHEET TÖUFOOD	PROD. CODE 0103066 0103067
ISOMÄLT		Rev: 00 Date: 23/01/18

PRODUCT DESCRIPTION
To melt without caramelizing.
INGREDIENTS LIST
Isomalt or Isomaltitol (E-953).
PRODUCT ORGANOLEPTIC PROPERTIES
Texture: Powder. Colour: White. Flavour: Sweet.
PRODUCT PHYSICAL-CHEMICAL PROPERTIES
Loss on Drying: < 1% Solubility: Soluble in water.
MICROBIOLOGICAL PROPERTIES
Salmonella: absence / 25 g Moulds/Yeasts/20 g
DOSE/RATIO
Depending on the recipe.
BEST BEFORE
Best before 24 months.
INDICATIONS AND PROPERTIES
Useful for making sweet products, without caramelizing.
USE
Mix all the ingredients, according to the recipe.

	NUTRITIONAL VALUES TÖUFOOD	PROD. CODE 0103066 0103067
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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	236
	kJ	985
Total Fat	g	0
Of which saturated	g	0
Total Carbohydrates	g	98
Of which sugars	g	98
Total dietary fibre	g	0
Protein	g	0
Salt	g	0,025
Sodium	g	0,01

ALLERGENS INFORMATION

It does not contain any allergens.

OTHER INFORMATION



Gluten Free



Vegan



Halal



Kosher

PACKAGING

700 g and 175 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.