

aquolina

Scheda tecnica

APPICCICO

Information regarding composition

Descriptions

basic material for the production of cereal products

Legal name

labeling of ingredients according to the list of ingredients

Ingredients

ricesyrup, maltodextrin, vegetable fat (palm), dextrose, emulsifier sunflower lecithins (E322)

Other information

This product does not contain allergens subject to labelling according to Regulation (EU) No 1169/2011 and amendments.

For a possible risk of cross contaminations please see separate allergen data sheet.

This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore it does not require GMO-labelling according to EC-Regulations No. 1829/2003 and 1830/2003.

Organic	no
Kosher suitable	yes
Halal suitable	yes
Irradiation	The product has not been subjected to ionising radiation.

Physical and chemical characteristics

Property	Value	Method
Residual moisture	max. 4,0 % mas	Karl Fischer Titration

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Information for application

Appearance and consistency

white - creme, free-flowing powder

Odour and taste

sweet

Storage and packaging information

Packaging and content: Bag, 25 kg

Shelf life in the unopened original packaging

At < 20 °C : 360 day(s)

Storage and handling

Due to the composition and structure of the powder it is susceptible to caking.

Do not store above 20° C.

max. 65% relative atmospheric humidity

Store under chilled and dry conditions, away from direct sunlight.

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Microbiology

Property	Value	Method
total amount of microbes	1.000 CFU/g	PC 48h / 30°C mod. §64 L01.00-05
yeast	200 CFU/g	RB 2-5d / 30°C §64 L01.00-37
mold	200 CFU/g	RB 2-5d / 30°C §64 L01.00-37
E. Coli	50 CFU/g	TBX 24h / 44°C ISO 16649-2
Enterobacteriaceae	50 CFU/g	VRBD 24h/30°C ISO 21528-2
Bacillus cereus	200 CFU/g	BACARA DIN EN ISO 7932
Staphylococcus aureus	100 CFU/g	BP 48h / 37°C §64 L00.00-55
Salmonellae	negative CFU/25g	§64 L00.00-52

Nutritional information according to Regulation (EU) No 1169/2011

Nutritional information for 100 g

Average content

Energy	: 1.881 kJ
Energy	: 446 kcal
Fat	: 13,0 g
- of which saturates	: 5,7 g
Carbohydrate	: 82,0 g
- of which sugars	: 30,6 g
Fibre	: 0,0 g
Protein	: 0,4 g
Salt	: 0,070 g

The salt content is calculated using the formula: salt = sodium × 2,5.