
	ANTI CRISTALLISANT - 2 KG		Page1/3
	DGF SERVICE		
	Product code :	008275	Update : 2018 April 23
	Product bar code :	358473 008275 0	Révision : 007

ANTI CRISTALLISANT is a stabilizing agent for sorbets.

Product description :	Homogeneous powder with a sweet taste. Colour: white Odour: neutral
Packing :	White PET plastic tub, with PELD translucent bag inside. Net weight : 2 kg = 4 Lbs 6 oz Gross weight : 2.15 kg = 4 Lbs 11 oz Dimensions: height: 134.4mm x diameter 199mm
Labelling :	Label stuck on the tub : * Ingredients list * Shelf life : DD/MM/YYYY * Lot number : DD/MM/YYYY-XX
Ingredients :	Dehydrated glucose syrup, sugar, thickeners: locustbean flour and guar gum. May contain: gluten, milk, eggs, nuts
Directions for use :	Combine 20-30g (ANTICRISTALLISANT with one litre of mix (fruits puree DGF COEUR SAUVAGE, water, sugar), before conditioning.
Recommendations :	Hygroscopic product : close carefully the packaging after use.
Shelf life :	24 months (15-25°C) After opening: 9 months in its own packaging, well closed (20°C).
Storage conditions :	In its original packaging. In a cool and dry area, away from direct sunlight.

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Process : Raw material reception - Storage - Weighing - Mixing - Packaging

Matter origin : Plant

Country of Origin : FRANCE

Composition :

60.5 %	Wheat glucose syrup (95% dry extract)
34 %	Sugar
2.3 %	Thickener: guar gum (E412)
3.2 %	Thickener : Locustbean flour (E410)

Nutritional values :

Carbohydrates
91.38 %
Sodium
0.003 %

Sugars
33.9 %
Food value
370 Kcal/100g
1546.6 KJ/100g

Proteins
0.43 %
Fibres
4.52 %

Fats
0.055 %

Saturated fatty acids
0.0 %

Microbiological characteristics :


Targets	Count (germs / g)
Enterobacteriaceae	< 100 / g
Salmonella	0 / 25g
Staphylococcus aureus	0 / 1 g
Yeasts/ Moulds	< 100 / g
Aerobic microorganisms	< 10000 / g
E. coli	0 / 1 g
Anaerobies	0 / 1 g

Physical and chemical characteristics :

Targets	Value
pH	4-5 +/-0.50
Density	0.85 +/- 0.05
Fibers	4.52%
Granulometry	98% < 400 µm
Moisture	3-5%

HACCP Plan : YES

GMO information : Conventional product. It is not submitted to specific label about GMO according to European regulations CE 1829/2003 and 1830/2003 of 22th september 2003.

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Nutritional information for special diets :

<input type="radio"/> Milk and milk products	<input type="radio"/> Eggs and derivatives	- Fish and derivatives
- Shellfish and derivates	- Soya and derivatives	<input type="radio"/> Gluten
- Peanut and derivatives	<input type="radio"/> Nuts and tree nuts	- Sesame
- Sulphites (E220->E227) > 10mg/kg	- Lupin and derivatives	- Mustard and derivatives
- Molluscs and derivatives	- Celery	

X substance contained in the product as an ingredient or a component of one of the ingredients.

0 cross contamination hazard, the substance may be present as traces in the product.

- substance absent from this product.

Palettization :

1 layer = 24.00 buckets
1 pallet = 7.00 **layers** = 168 buckets
1 pallet = **336 kg net weight = 360 kg gross weight**
 pallet type : EUR 120 x 80 cm

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