

SOUFLIX

E 1422 – Thickener

GENERAL CHARACTERISTICS	
Physical aspects	White-cream powder
Organoleptic aspects	No foreign odour
Origin	Modified waxy maize starch
Chemical status	Acetylated distarch adipate. Stabilised, medium cross-linked waxy maize starch. The starch is treated enzymatically, physically or chemically in order to modify its properties.

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ High water binding capacity ➤ Stable in acid and neutral media ➤ Stable at high temperatures ➤ Stable to freeze-thawing ➤ Good stability at low temperatures ➤ Good resistance to shear forces ➤ Creamy and short texture ➤ Tasteless ➤ Gives a transparent, clear aspect
Applications / Dosage	<p>The product is a thickener that is recommended for products that are prepared in controlled conditions, such as :</p> <ul style="list-style-type: none"> ➤ Fruit-based pastry fillings (fresh, canned or frozen fruit) ➤ Sauces and soups (fresh, canned or frozen) ➤ Frozen entrées ➤ Tomato and barbecue sauces ➤ Baby foods <p>Dosage : 1 to 3 % of the total weight</p>

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)



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05 Confectionery		
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath freshening microsweets 05.3 Chewing gum 05.4 Decorations, coatings and fillings , except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4		Quantum Satis (Group I – Additives)
07 Bakery wares		
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares		Quantum Satis (Group I - Additives)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables		Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

SPECIFICATIONS

Physico-chemical specifications

Moisture	Max. 14 % *
pH	4.5 – 6.5
Sulphur dioxide	Max. 10 ppm *
Viscosity (Buffer RVA, 5.5% ds, final)	1100 – 1400
Bulk density	650 g/L
Ash	0.4 %

Heavy metals

- Arsenic	Max. 0.1 ppm *
- Cadmium	Max. 0.2 ppm
- Lead	Max. 0.2 ppm *
- Mercury	Max. 0.1 ppm *

Microbiological specifications

- Total plate count	Max. 5000 CFU/g
- Yeasts	Max. 500 CFU/g
- Moulds	Max. 500 CFU/g
- E. coli	Absence in 1 g
- Salmonella	Absence in 25 g

* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.



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NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	351 kcal / 1491 kJ
Lipids	0 g
- Saturated Fatty Acids	0 g
Carbohydrates	99.6 g
- Sugars	0 g
- Starch	99.6 g
Dietary fibres	0 g
Protein	0.3 g
Salt	25 mg
Minerals	
- Sodium	10 mg
- Calcium	5 mg

ALLERGENS		
	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		



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REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.
N° CAS / CE	63798-35-6 / -

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	
Vegetalian	X	
Vegetarian	X	

PACKAGING /STORAGE	
Packaging	100 g plastic tin 1 kg plastic tin 20 kg box
Storage conditions	In a cool and dry place, in an air tight packaging
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE 100 g ⇒ 10227 1Kg ⇒ 1422A 20Kg ⇒ 12715

We reserve the right to modify this data according to the evolution of our products.

Société Louis François S.A.S

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France
01 64 62 74 20 | Fax : 01 64 62 74 36| clients@louisfrancois.com



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