

ISOMALT

SALE DENOMINATION

Isomalt

INGREDIENTS

Isomalt E953.

MINIMUM SHELF LIFE

24 months

PRODUCT DESCRIPTION

Sweetener in powder form from beet. Lightly hygroscopic. Thermostable and acid-stable. Energy-reduced and with low sweetening powder. Especially suitable for sugar sculpture.

DOSAGE AND DIRECTIONS FOR USE

WARNING: An excessive consumption may have a laxative effect.

PACKAGING

Carton box - content in weight 12 kg (12 food poly laminate bags of 1kg)

Plastic bucket - content in weight 3 kg

Paper bag - content in weight 5 kg

Paper bag - content in weight 10 kg

Paper bag - content in weight 25 kg

STORAGE CONDITIONS

Store in a cool and dry place. Close the lid of the bucket after use.

CHARACTERISTIC DATA AT PRODUCTION

(average values)

STATE	granules
COLOUR	white
TOTAL VIABLE COUNT	< 1000 UFC/g
YEASTS	< 10 UFC/g
MANNITOL	≤ 0,5 (%ss)
SORBITOL	≤ 0,5 (%ss)
LEAD	≤ 0,2 mg/kg
NICHEL	≤ 1 mg/kg

NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE	236 kcal	985 kjoule
CARBOHYDRATES	g 98,0	
of which sugar	g 0,0	
FATS	g 0,0	
of which saturated fat	g 0,0	
PROTEINS	g 0,0	
SALT	g 0,0	

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FURTHER DECLARATIONS ABOUT THE PRODUCT AND THE MANUFACTURER

SANITARY COMPLIANCE

Regulation CE 852/2004 and subsequent amendments, on the hygiene of foodstuffs

THE PRODUCT IS FIT FOR HUMAN CONSUMPTION AND CONFORMS TO THE EUROPEAN LAWS IN FORCE FOR ALL MATTERS RELATED TO THE HYGIENE OF FOODSTUFFS.

ALLERGENES

Regulation CE 1169/2011 and subsequent amendments and integration

THE PRODUCT DOES NOT CONTAIN ANY ALLERGEN.

TRACEABILITY

Regulation CE 178/2002 and subsequent amendments and integration

THE COMPANY LAPED GUARANTEES THE TRACEABILITY OF THE INGREDIENTS USED IN THE MANUFACTURING PROCESS AND OF THE PACKAGING THAT MAY BE IN CONTACT WITH THE FINISHED PRODUCT.

GMO

Regulation CE 1829/2003 and subsequent amendments; Regulation CE 1830/2003 and subsequent amendments

THE PRODUCT DOES NOT CONTAIN NOR DERIVES FROM GMO.

IONIZING RADIATIONS

Directive 1999/2/CE and Directive 1999/3/CE and subsequent amendments

THE PRODUCT IS NOT TREATED WITH IONIZING RADIATION.

CONTACT WITH FOOD

Regulation CE 1935/2004 and subsequent amendments and integration

UTENSILS, MATERIALS AND PACKING INTENDED TO COME INTO CONTACT WITH FOOD CONFORM TO THE LAWS IN FORCE.

CERTIFICATION COMPANY LAPED

The environmental management system is certified ISO 14001:2015

The environmental management system is certified ISO 9001:2015

SWEETENERS FOR HUMAN CONSUMPTION

Regulation CE 231/2012 and subsequent amendments and integration

The product is conform to the law.