



ZA LA GUIDE 1
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VISA Sevarome

PRODUCT DATA SHEET

Product identification

Consistency **powder** **hydrosoluble** **Mix the product with part of the sugar.**

Colour **white**

Odour **N.S.**

REFERENCE

DIV0004001

Costumer reference:

BFT011805

Testing procedure

Legal statute

or: real application

Denomination **STABILIZER SEVAGEL 65S**

Customs Code **13023900**

Applications: suggested dose (g/kg)
sherbets **2 to 4**
ice cream **2 to 2,5**

Ingredients Flavours EC Regulation 1334/2008

Additives : 1333/2008 - 380/2012 - 231/2012 - 1129-2011 & 232-2012 (maximun use level)

- Flavouring agents : (possible equivalence)

caroub bean flour (E.410)

guar flour (E.412)

dextrose ex wheat

- Solvents - carriers :

- Additives (*) :

E.410 caroub bean flour (1)

E.412 : guar flour (1)

- Restricted substances:

no

This product is not ionised and/or not composed of ionised ingredients

- Other declarations

with GLUTEN (6,45ppm)

GMO (Directives 2003/1829/1830/EC)

no

Allergens (regulation 1169/2011) :

no

- Safety declaration: **yes**

(*) Notion of carry-over

(Directive 7/12/84 & Circular 23/08/85)

Additives are not declared (except (1)) in the finished product if: the additive contained in the finished product derived only from the original product had no used and if it influence on the finished product. It lies to the manufacturer of the food product to produce the proof. Declaration of solvents or carriers (restricted proportion of the quantity strictly necessary to the composition of the flavour) is not required on the final labelling of the food product which contains this flavour.

Physico-chemical analyses

N.S. : No Significant

pH 20°C **N.S.** +/- 0,30
Density 20°C **N.S.** +/- 0,010
Refraction index 20 °C **N.S.** +/- 0,005
Polarimetry index 20°C
% vol.ethanol 20°C
% dry matter

Microbiology

total Germs **<3000/g** Staphylococcus **0/1g**
Yeasts **<500/g** ASR
Moulds **<500/g** Salmonella **0/25g**
Coliforms **0 / 1g**
Faecal coliforms **0 / 1g**

Nutrition

Heavy metals Flavourings are manufactured according to EC Regulation 1881/2006 concerning the purity of the flavours, and according to EC Regulation 1334/2008

Other

°BRIX

Flash point (°C)

Proteins **2 - 3%** Fibers **33 - 34%**
Carbohydrates **53 - 54%** Sugar **53 - 54%**
Fat **0,4 - 0,6%** Saturated fat **0%**
Moisture content **10 - 12%** Sodium **11553 mg/kg**
Other **N.S.**
Energy Kcal/100 g **290**

Preserving

Storage Store away from light, humidity and oxygen in the original packaging

Shelf life **24** months (in original packaging unopened)

9 months after opening

Storage temperature

20°C

Storage temperature

20°C

Transport Road, sea, air

Transport temperature

Ambient

Net weights : 100 ml, 100 g, 250 ml, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg, 5 l, 5 kg, 6 kg, 10 l, 10 kg, 20 l, 20 kg, 22 kg, 25 l, 25 kg, 1 t

Pallet

Labelling Statement EC Regulation 1334-2008 - 1169/2011 & 95/45

Caroub bean flour E.410, guar flour E.412

Responsibility clause

All information given is to the best of our knowledge at the date of supply. All obligatory or optional data according to current laws has been given.

Therefore, the supplier is not responsible for infringement due to the misuse of the above mentions product

Please indicate if you wish to receive updates in case of minor modifications.