S-CTR 03 02 J (19/08/2020) Reviewed date: 13/10/2021



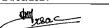


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Updated : 24/03/2021

VISA Sevarome



suggested dose (g/kg)

2 to 4

2 to 2,5

PRODUCT DATA SHEET

Product identification Consistency powder

Colour white

hydrosoluble

Mix the product with part of the sugar.

Applications:

sherbets

ice cream

Odour N.S. REFERENCE Costumer reference:

DIV0004001 BFT011805

Testing procedure

Legal statute

Ingredients

no

or: real application

Denomination STABILIZER SEVAGEL 65S

Customs Code 13023900

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

- Restricted substances:

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 - Solvents - carriers :

- Additives (*):

E.410 caroub bean flour (1) E.412 : guar flour (1)

- Safety declaration: ves

(*) 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		Microbiology			
pH 20°C Density 20°C	N.S. N.S.	+/- 0,30 +/- 0,010	total Germs Yeasts	<3000/g <500/g	Staphylococus ASR	0/1g
Refraction index 20 °C	N.S.	+/- 0,005	Moulds	<500/g	Salmonella	0/25g
Polarimetry index 20°C			Coliforms	0 / 1g		_
% vol.ethanol 20°C			Faecal coliforms	0 / 1g		
% dry matter						
			Nutrition			
Heavy metals Flavourings are manufactured according to EC Regulation 1881/2006 concerning			Proteins	2 - 3%	Fibers	33 - 34%
the purity of the flavours, and according to EC Regulation 1334/2008			Carbohydrates	53 - 54%	Sugar	53 - 54%
Other			Fat	0,4 - 0,6%	Satured fat	0%
°BRIX			Moisture content	10 - 12%	Sodium	11553 mg/kg
Flash point (°C)			Other	N.S.		
			Energy Kcal/100 g	290		
Preserving						
Storage	tore away from light, humidity and	d oxygen in the	original packaging		•	
Chalt lita	04				0000	

Shelf life

20°C 24 months (in original packaging unopened) Storage temperature 9 20°C months after opening Storage temperature 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

Transport

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