

**TECHNICAL DATA SHEET**

**TRIMOLINE**

<b>Code SAP : 1101311</b> (Ex : 6089 – 00313950011131)		<b>Gencod : 3071900010458</b>		Created on : 22/06/95 Ref K dated: 29/08/2016 Visa : AH	
<b>Designation</b>	TRIMOLINE SIR SUCRE INVERT 11K				
<b>Description</b>	TRIMOLINE® is an invert sugar syrup, partially crystallized, obtained by total hydrolysis of sucrose. Its highly dry substance and the presence of micro crystals confers a pasty aspect to it. It is in conformity with the regulations of the European Union relating to sugars intended for human consumption. The sugar used is sucrose found naturally in sugar beet and sugar cane.				
<b>Use</b>	TRIMOLINE® is made up of equal parts of fructose and glucose resulting from the hydrolysis of sucrose. Used as a technical ingredient it has specific properties: anti-caking, higher sweetness, improved conservation, reinforcement of the colouring of the baked products, lowering of freezing point,... TRIMOLINE® is used in many applications: yellow pastes, viennoiseries, confectionery, butter creams, syrups of punchage,...				
<b>Legal Name</b>	Invert sugar syrup crystallized				
<b>Origin</b>	France	<b>Shelf Life</b>	12 months		
<b>Ingredients</b>	82 % invert sugar syrup, 18 % water				
<b>GMO</b>	EC regulations 1829/2003 and 1830/2003 - <i>Labeling GMO ingredients: no.</i>				
<b>Allergen declaration</b>	Regulation 1169/2011 <i>Allergens : none</i>				
<b>Ionization</b>	Directive 1999/2/EC. <i>no ionization treatment.</i>				
<b>Chemical and physical specifications</b>	Dry matter 82% +/-1% Refractometric Brix 80,3 +/- 1 Saccharose content < 5% of dry matter Invert sugar content > 95% of dry matter Conductivity ash <0.08% of dry matter		pH 5.5+/-0.5 Density 20/4 1.400+/-0.010 Colour 65 ICUMSA max SO 2 < 6 mg/kg of dry matter Indicative viscosity at 20°C 1500 P		
<b>Nutritional information</b> <i>In g / 100g</i>	Fat : 0 <i>In which SFA : 0</i> TFA 0	Carbohydrates : 82 <i>In which sugars : 82</i>	Proteins : 0 Fibers : 0 Sodium : 0 Salt (Na <sub>x</sub> 2.5) : 0	Energy for 100 g : 328 kcal 1394 kJ	
<b>Bacteriological specifications</b>	Mesophilic bacteria: 200/10g Yeasts: 100/10g Moulds: 100/10g				
<b>Packaging</b>	Direct : bucket 11kg Pallet 800 x 1200 : 65 buckets ( 5 layers of 13 buckets) – 715kg				
<b>Storage</b>	It is advisable to store it at between 15° and 25°C and avoid thermic shocks. Pallets should not be stacked.				

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