

**TECHNICAL DATA SHEET**

**PATIS'OMALT**

<b>Code SAP : 4100629</b> (ex : 6076 – 00310690010431)		<b>GENCOD : 3660407060761</b>		Created on : 16/07/04 Ref G dated : 22/12/2016 Visa : EF	
<b>Designation</b>	PATIS'OMALT /4K				
<b>Description</b>	Isomalt (E 953) – standard food additive M type USE : as a sugar substitute especially in pulled, poured and blown sugar decorations <i>Excessive consumption may have laxative effects</i>				
<b>Legal Name</b>	Food additive standard type M: sweetener (isomalt (E 953))				
<b>Origin</b>	Packaged in France	<b>Shelf Life</b>	2 years		
<b>Ingredients</b>	Sweetner (Isomalt E953).				
<b>GMO</b>	EC regulation 1829/2003 and 1830/2003 <i>Labeling GMO ingredients: no.</i>				
<b>Allergen declaration</b>	Directives 2003/89/EC – 2005/26/EC – 2006/142/EC <i>Allergens : none</i>				
<b>Ionisation</b>	EC directive 1999/2. <i>no ionisation treatment.</i>				
<b>Chemical and physical specifications</b>	Granulometry M type : 90% between 0.5 and 3.3mm Hygroscopic power : low Water soluble but hardly ethanol soluble Humidity : < 7% Mono and di hydrogenated saccharids : 98% min				
<b>Nutritional information</b> (In g/100g)	Fat : 0 <i>In which SFA: 0</i>	Carbohydrates : 97 <i>In which sugars : 0</i>	Proteins : 0	Energy for 100 g : 233 kcal 970 kJ	
		Salt (Nax2.5) : 0	Fibers : 0		
<b>Bacteriological specification</b> (En CFU/g)	Total plate count : < 100/1g Coliforms (Inclu E. Coli) : none/25 g Yeast : <10/1g Mould : <10/1g				
<b>Organoleptic Specifications</b>	Odor and taste:	odourless			
	Color :	white			
	Texture :	powder			
<b>Packaging</b>	Direct	:	Pail <b>4kg</b>		
	Overwrap	:	-		
	Pallet 800 x 1200	:	108 pails (6 * 18)		
<b>Storage</b>	Dry and ambient temperature : 20°C ± 5 RH : 20 to 60%				

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