
	<b>ANTI CRISTALLISANT - 2 KG</b>		Page1/3
	<b>DGF SERVICE</b>		
	Product code :	<b>08275</b>	Update : 2008 July 21
	Product bar code :	<b>3584730 08275 0</b>	Révision : 003

**ANTI CRISTALLISANT is a stabilizing agent for sorbets.**

<b>Product description :</b>	Homogeneous powder with a sweet taste. Colour: cream
<b>Packing :</b>	PE plastic tub. Net weight : 2 kg = 4 Lbs 6 oz Gross weight : 2.15 kg = 4 Lbs 11 oz
<b>Labelling :</b>	Label stucked on the tub : * Ingredients list * Shelf life : DD/MM/YYYY * Lot number : YMMXXXX (Y= year, MM= month of production, XXXX= 4 chronologic numbers).
<b>Ingredients :</b>	Dehydrated glucose syrup, sugar, thickeners: locustbean flour and guar gum.
<b>Directions for use :</b>	Combine 25-30g (ANTICRISTALLISANT with one litre of mix (fruits puree DGF COEUR SAUVAGE, water, sugar), before conditioning.
<b>Recommendations :</b>	Hygroscopic product : close carefully the packaging after use.
<b>Shelf life :</b>	24 months After opening: 1month in its own packaging, well closed.
<b>Storage conditions :</b>	In its original packaging. In a cool and dry area, away from direct sunlight.



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**Process :** Ingredients mixing  
Aseptical packaging.

**Matter origin :** Plant

**Country of Origin :** FRANCE

**Composition :**

60.5 %	Wheat glucose syrup (95% dry extract)
34 %	Sugar
5.5 %	Thickeners : Guar gum (E412) -Locustbean flour (E410)

**Nutritional values :**

<b>Dry extract</b> >95 %	<b>Carbohydrates</b> 90-96 %	<b>Proteins</b> 1 %	<b>Fats</b> 0.5 %	<b>Food value</b> 398 Kcal/100g 1663.64 KJ/100g
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**Microbiological characteristics :**


<b>Targets</b>	<b>Count (germs / g)</b>
Anaerobie total plate count (30°C)	<10 000
Total coliforms	<100
Fecal coliforms	0/g

**Physical and chemical characteristics :**

<b>Targets</b>	<b>Value</b>
pH	4-5
Granulometry	98% < 400 µm
Density	0.85

**HACCP Plan :** YES

**GMO information :** Conventional product. It is not submitted to specific label about GMO according to European regulations CE 1829/2003 and 1830/2003 of 22th september 2003.

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**Nutritional information for special diets :**

<input type="checkbox"/> Milk and milk products	<input type="checkbox"/> Eggs	<input type="checkbox"/> Pork
<input type="checkbox"/> Chicken	- Fish	- Seafood
<input type="checkbox"/> Soya protein	- Soya oil	<input type="checkbox"/> Gluten
<input type="checkbox"/> Corn and derivatives	- Groundnut	<input type="checkbox"/> Nuts and tree nuts
<input type="checkbox"/> Sesame	<input type="checkbox"/> Cocoa	<input type="checkbox"/> Phenylalanine
- BHA/BHT (E320-E321)	- Parabenzen (E214->E219)	- Artificial colourings (included Azo)
- Benzoates (E210->E213)	- Sorbates (E200->E203)	<input type="checkbox"/> Sulphites (E220->E227)
- Glutamate	- Lupin and derivatives	<input type="checkbox"/> Celery and derivatives
<input type="checkbox"/> Mustard and derivatives	<input checked="" type="checkbox"/> Wheat and derivatives	- Molluscs and derivatives

**X** substance contained in the product as an ingredient or a component of one of the ingredients.

**0** cross contamination hazard, the substance may be present as traces in the product.

- substance absent from this product.

**Palettization :**

1 layer = 24.00 buckets  
 1 pallet = 7.00 layers = 168 buckets  
 1 pallet = 336 kg net weight = 360 kg gross weight  
 pallet type : EUR 120 x 80 cm