



DATA SHEET  
HEALTHY RAW MATERIALS



## EASY NO SUGAR BEAT DOUGH

### POWDERED FORMULA FOR SUGAR TOTAL REPLACEMENT (100%) IN BEATEN DOUGHS

This product complies with the requirements of the European law for food and food ingredients. This includes labelling, hygiene, food additives, GMOs, irradiation, pesticides and other contaminants requirements.

### PHYSICAL AND NUTRITIONAL SPECIFICATIONS

PARAMETER		SPECIFICATIONS
MOISTURE (Max.)	%	< 15
ENERGY VALUE	Kcal/kJ	369,7/1546,8
PROTEIN	g	0,2
CARBOHYDRATES	g	90,9
Of which SUGAR	g	0
FATS	g	0,7
Of which SATURATED	g	0,04
SALT	g	0,6
GLUTEN	ppm (mg/Kg)	<10
ASH	g	0,1
<b>GRANULAR SIZE</b>		
B/250	%	>95
<b>MICROBIOLOGICAL SPECIFICATIONS</b>		
TOTAL PLATE COUNT 10g	cfu /g	< 10.000
YEASTS AND MOULDS 10g	cfu /g	< 10.000
ESCHERICHIA COLI 10g	cfu /g	< 100
SALMONELLA 25g	cfu /25g	Absence.

### OTHER RELEVANT INFORMATION

#### INGREDIENTS

Prebiotic polydextrose, sorbitol, maltitol, rice flour, corn starch, emulsifier, gas-producing agent, corn flour, xanthan gum, HPMC, salt, vegetable fibre, vegetable proteins, flavour, anticaking (calcium carbonate), acidity corrector (citric acid) and sucralose.

#### APPEARANCE AND PACKAGING

Product in powdered form, packaging in 20kg multiwall paper bags with printed label.

Colour	White
Flavour	Vanilla

#### BEST BEFORE DATE AND STORAGE

15 month. Keep in dry, dark and cool place (Max. relative humidity. 65%) between 18-25°C. Store well closed in original packaging.

#### INSTRUCTIONS TO COOK (for 100g MIX)

For replace in Muffins and Cupcakes, respect 25% flour, 19% sunflower oil, 25% liquid egg, 25% Easy no sugar, 0,1% emulsifier in paste and, for industrial process, 0,1% vegetable glycerine.

You can use some more gas-producing agent if you want more final volume.

Dose: Easy no sugar Beat Dough is 1:1 in relation to table sugar.



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According with Regulation (EU) 1169/2011 and subsequent changes	Presence in our facilities	Presence in the end product
Cereals containing gluten and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	<b>X</b>	<b>X</b>
Milk and products thereof (including lactose)	-	-
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Molluscs and products thereof	-	-
Lupin and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>	-	-