

FUSION PRO GLUTEN FREE

POWDERED FORMULA FOR BAKERY PRODUCTS

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 worth a 100g |
|---------------------------------------|-------------|-----------------------------|
| MOISTURE (Max.) | % | < 15 |
| ENERGY VALUE | Kcal/kJ | 368,6/1542,2 |
| PROTEIN | g | 0,1 |
| CARBOHYDRATES | g | 22,8 |
| Of which SUGAR | g | 0 |
| FATS | g | 30,8 |
| Of which SATURATED | g | 0 |
| SALT | g | 0 |
| GLUTEN | ppm (mg/Kg) | < 10 |
| ASH | g | 0 |
| GRANULAR SIZE | | |
| B/250 | % | >95 |
| MICROBIOLÓGICAL SPECIFICATIONS | | |
| 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

Corn starch, glucose syrup, natural emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), antioxidant (fatty acids propane-1,2-diol esters) and flavour.

APPEARANCE AND PACKAGING

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

| | |
|---------|--------------|
| Colour | Beige smooth |
| Flavour | - |

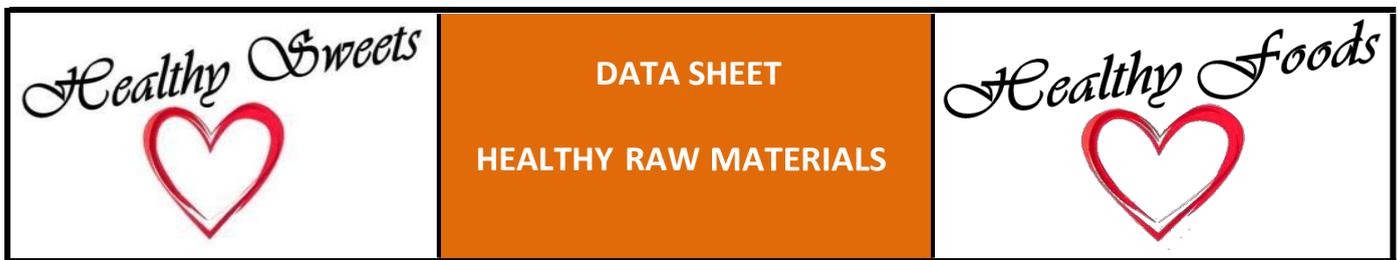
BEST BEFORE DATE AND STORAGE

The product should be store at temperatures between 5-30°C, in a dry place. In its unopened original package under the mentioned conditions the product has a shelf life of 18 months.

APPLICATIONS

Fusion Pro can be used as aerating emulsifier in cake applications, especially for sponge cakes, pound cakes and muffin to improve cake volume, crumb structure, crumb moistness and texture.

Dosage:
Dose a 1-2% in beaten doughs.



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ALLERGEN INFORMATION

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