

## GENERAL CHARACTERISTICS

<b>Physical aspects</b>	White powder or granule
<b>Organoleptic aspects</b>	Odourless, sweet taste and low hygroscopicity
<b>Origin</b>	Di-saccharides hydrogenation
<b>Chemical name</b>	Mix of D-Glucopyranosyl-D-sorbitol and D-Glucopyranosyl-D-mannitol dihydrate

## DESCRIPTION

<b>Function / Properties</b>	<p><u>Effect</u></p> <ul style="list-style-type: none"> <li>➤ Sugar substitute : artificial sweetener</li> <li>➤ Gives volume for food products</li> <li>➤ Limits moisture pickup</li> <li>➤ Facilitate cooked sugars handling</li> </ul> <p><u>Properties</u></p> <ul style="list-style-type: none"> <li>➤ Moderate relative sweetness</li> <li>➤ Excellent heat and acid stability</li> <li>➤ Stability against microbial and enzymatic attacks</li> <li>➤ Compatible with other artificial sweeteners and polyols</li> <li>➤ Very low hygroscopicity (2,4 Kcal/g)</li> <li>➤ Suitable for diabetic diet</li> <li>➤ Non cariogenic</li> </ul>
<b>Applications</b>	<p><u>Sugars decors</u></p> <ul style="list-style-type: none"> <li>➤ Dissolve over low heat 100 to 200 gr of water with 1 kg of ISOMALT, until 160 °C</li> <li>➤ Over 185°C : tanning risk</li> </ul> <p><u>Desserts and similar product</u></p> <ul style="list-style-type: none"> <li>➤ Water Flavoured desserts, milk-based products and derivatives, Fruits and vegetables based desserts, eggs-based products, cereals-based dessert, breakfast cereals-based products, fat-based desserts, ice-creams, jams, gelling and candied fruits, fruits preparation except those destined to fabrication of fruits-based beverages with a low value energy or without added sugar.</li> </ul> <p><u>Confectionery</u></p> <ul style="list-style-type: none"> <li>➤ Confectionery and chewing gum without added sugar</li> <li>➤ Dried fruits – based confectionery, Starch – based confectionery, Cocoa – based confectionery, Cocoa-based spread with a low energy value and without added sugar</li> </ul> <p><u>Others products:</u></p> <ul style="list-style-type: none"> <li>➤ Mustard, Sauces</li> </ul>

	<ul style="list-style-type: none"> <li>➤ Fine bakery products with a low energy value and without added sugars.</li> <li>➤ Products destined to a special food</li> <li>➤ Solid Dietary supplements</li> </ul>
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REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
<b>03 Edible ices</b>	<p>Quantum Satis (Group I – Additives)</p> <p>For purpose other than sweetening</p>
<b>03 Edible ices - Only energy-reduced or with no added sugar</b>	Quantum satis (Group IV – Polyols)
<b>04 Fruit and vegetables</b>	
<b>04.2 Processed fruit and vegetables</b> <b>04.2.4 Fruit and vegetable preparations - excluding products covered by 5.4 Decorations, coatings and fillings</b> <b>04.2.4.1 Fruit and vegetable preparations excluding compote</b>	<p>Quantum Satis (Groupe I - Additifs)</p> <p>For purpose other than sweetening</p>
<b>04.2 Processed fruit and vegetables</b> <b>04.2.4 Fruit and vegetable preparations - excluding products covered by 5.4 Decorations, coatings and fillings</b> <b>04.2.4.1 Fruit and vegetable preparations excluding compote - Only energy-reduced or with no added sugar, with the exception of those intended for the manufacture of fruit-juice based drinks</b>	Quantum satis (Group IV – Polyols)
<b>05 Confectionery</b>	
<b>05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - Only energy-reduced or with no added sugar</b> <b>05.2 Other confectionery including breath refreshing microsweets</b> <b>05.3 Chewing-gum</b> <b>05.4 Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4 Fruit and vegetable preparations</b>	<p>Quantum Satis (Group I – Additives)</p> <p>For purpose other than sweetening</p>



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	<p><b>05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - Only energy-reduced or with no added sugar</b></p> <p><b>05.2 Other confectionery including breath freshening microsweets</b></p> <ul style="list-style-type: none"> <li>- Only with no added sugar</li> <li>- Only starch-based confectionery energy-reduced or with no added sugar</li> <li>- Only cocoa or dried fruit-based, milk or fat-based sandwich spreads, energy-reduced or with no added sugar</li> <li>- Only cocoa-based or dried fruit-based confectionery, energy-reduced or with no added sugar</li> <li>- Only for crystallised fruit, energy-reduced or with no added sugar</li> <li>- Only hard candies and lollies, chewy candies, fruit gums and foam sugar products/marshmallows, liquorice, nougat, marzipan, breath freshening micro-sweets and strongly flavoured freshening throat pastilles, energy-reduced or with no added sugar</li> </ul> <p><b>05.3 Chewing-gum - Only with no added sugar</b></p> <p><b>05.4 Decorations, coatings and fillings - except fruit-based fillings covered by category 4.2.4 Fruit and vegetable preparations</b></p> <ul style="list-style-type: none"> <li>- Only decorations, coatings and fillings with not added sugar</li> <li>- Only sauces</li> </ul>	<p>Quantum satis (Group IV – Polyols)</p>
	<p><b>07 Bakery wares</b></p>	
	<p><b>07.2 Fine bakery wares</b></p>	<p>Quantum Satis (Group I – Additives)</p> <p>For purpose other than sweetening</p>
	<p><b>07.2 Fine bakery wares - Only energy-reduced or with no added sugar</b></p>	<p>Quantum satis (Group IV – Polyols)</p>
	<p><b>16 Desserts, excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables</b></p>	<p>Quantum Satis (Group I – Additives)</p> <p>For purpose other than sweetening</p>
	<p><b>16 Desserts, excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables - Only energy-reduced or with no added sugar</b></p>	<p>Quantum satis (Group IV – Polyols)</p>
<p><b>Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.</b></p>		



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## **SPECIFICATIONS**

### **Physico-chemical specifications**

Moisture	Max 7 % *
pH	4 - 7
GPS	43 – 57 %
GPS+GPM	Min 98 %
Sorbitol	Max 6 % *
Mannitol	Max 3 % *
Conductivity	Max 20 µS/cm max 20°C *
Reducing sugars	Max 0.3 % *

### **Heavy Metals**

- Lead	Max 1 ppm *
- Arsenic	Max 3 ppm *

### **Microbiological specifications**

Total plante Count	Max 200 cfu/g
Yeasts	Max 20 cfu/g
Moulds	Max 20 cfu/g
Salmonella	Absence in 25 grams

*In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.*

## **NUTRITIONAL INFORMATION FOR 100G**

Energy Value	236 kJ / 985 kcal
Fat	0 g
- Saturated fat	0 g
Carbohydrates	98 g
- Sugars	0 g
Protein	0 g
Salt	25 mg



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
<b>GMO</b>	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
<b>Ionization</b>	The product isn't treated with ionising radiation.
<b>Nanomaterial</b>	The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with EC n°1223/2009 et n°1169/2011,
<b>Label</b>	Over-consumption may have laxative effects



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DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetarian	X	
Vegan	X	

PACKAGING / STORAGE	
Packaging	1 Kg net plastic tin – 5 Kg or 25 Kg net bags
Storage conditions	Store under cool and dry conditions, in its unopened original packaging
Shelf life	36 months if the product is stored in its original packaging

ARTICLE CODE	1 kg ⇒ 921	5 Kg ⇒ 920	25 Kg ⇒ 16500
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*We reserve the right to modify this data according to the evolution of our products.*

**Société Louis François S.A.S**

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