

### **1. PHYSICAL-CHEMICAL PROPERTIES**

Colour	1200 - 2300 ICUMSA
Moisture	Max. 0.12 %
Polarisation	Min. 98.5%
Insolubles	Max. 250 mg/kg
Particle	0.9-1.5 mm > 85%
Reducing sugar	Max. 0.50%

### **2. NUTRITIONAL VALUES**

<b>Nutritional Values</b>	<b>per 100 g</b>
Energy	1668 KJ – 380 Kcal
Protein	0.12 g
Carbohydrates	98.06 g
-Sugars	97.02 g
Fat	0 g
Arsenic	Max.1.5 mg/kg
Lead:	Max.1.5 mg/kg
Cadmium	Max. 0.1 mg/kg
Mercury	Max. 0.1 mg/kg
Iron	Max. 2 mg/Kg
Copper	Max.2 mg/kg
SO2	Natural traces

### **3. MICROBIOLOGICAL ANALYSIS**

Total Plate Count	Max.1000 cfu/g
Yeast and moulds	Max.500 cfu/g
Salmonella	Negative in 25g

#### **4. ALLERGEN INFORMATION**

(According with Reg.EU 1169/2011)

Cow's milk protein	<b>No</b>	Peanuts / groundnuts	<b>No</b>
Lactose or milk sugar	<b>No</b>	Peanut Oil	<b>No</b>
Egg (chicken)	<b>No</b>	Sesame	<b>No</b>
Soya protein and derivatives	<b>No</b>	Sesame Oil	<b>No</b>
Soya oil	<b>No</b>	Glutamate (aded E620-E625)	<b>No</b>
Gluten	<b>No</b>	Sulfite (E220-E228)	<b>No</b>
Wheat	<b>No</b>	Benzoic acid / Parabenes	<b>No</b>
Rye	<b>No</b>	Azo-colours (E102, E110, E122, E124, E128, E129, E151, E154, E155)	<b>No</b>
Beef and derivatives	<b>No</b>	Tartrazine (E102)	<b>No</b>
Chicken and derivatives	<b>No</b>	Cinnamon	<b>No</b>
Fish	<b>No</b>	Vanillin	<b>No</b>
Shell-fish	<b>No</b>	Coriander	<b>No</b>
Corn/Maize and derivatives	<b>No</b>	Celery	<b>No</b>
Cocoa	<b>No</b>	Umbelliferae	<b>No</b>
Yeast	<b>No</b>	Carrot	<b>No</b>
Pulses	<b>No</b>	Lupine	<b>No</b>
Nuts and derivatives	<b>No</b>	Mustard	<b>No</b>
Nut Oil	<b>No</b>	Molluscs and derivatives	<b>No</b>

#### **SUITABLE FOR:**

Vegetarians	<b>Yes</b>	Kosher-certified	<b>Yes</b>
Vegans	<b>Yes</b>	Halal-certified	<b>No</b>
Lacto-vegetarians	<b>Yes</b>	Fair Trade	<b>No</b>
NOP-certified	<b>Yes</b>		

**Yes** = present

**No** = absent

¿? Unknown

\* possible cross contamination

#### **5. MAINTENANCE**

If properly stored under dry, fresh (25°C) and dark conditions, retain its properties at least 36 months from production.