

**REF. LF10285**

### GENERAL CHARACTERISTICS

<b>Physical aspects</b>	White, yellowish, light grayish or light brownish powder
<b>Organoleptic aspects</b>	Mild citrus
<b>Origin</b>	Fiber obtained from citrus peels

### DESCRIPTION

<b>Function / Properties</b>	<ul style="list-style-type: none"> <li>- Stabilize</li> <li>- Suspensoid power</li> <li>- Provides texture in the mouth</li> <li>- Shiny appearance of the preserved preparation</li> <li>- Improves taste and aroma perception</li> <li>- Good stability in acidic solutions</li> </ul>
<b>Applications</b>	<ul style="list-style-type: none"> <li>- Texturant, water absorption : 1% to 2%</li> <li>- Emulsion stabilization : 0.5%</li> </ul>

### SPECIFICATIONS

#### Physico-chemical specifications

<b>Viscosity (mPa/s)</b>	3000 - 4500
<b>pH (1 % sol.)</b>	3.4 – 4.5
<b>Loss on drying</b>	Max 12%

#### Heavy Metals

- <b>Lead</b>	Max 0.5 ppm
- <b>Mercury</b>	Max 0.5 ppm
- <b>Arsenic</b>	Max 0.5 ppm
- <b>Cadmium</b>	Max 0.5 ppm

#### Microbiological specifications

<b>Total plant count</b>	Max 5000 ufc/g
<b>Moulds</b>	Max 200 ufc/g
<b>Yeasts</b>	Max 200 ufc/g
<b>E.coli</b>	Absence in 1 gram
<b>Staphylococcus aureus</b>	Absence in 10 grams
<b>Salmonella</b>	Absence in 25 grams

NUTRITIONAL INFORMATION FOR 100G	
<b>Energetic Value</b>	205 Kcal / 859 KJ
<b>Fat</b>	1 g
- Saturated Fat	0.4 g
<b>Carbohydrate</b>	1 g
- Sugars	< 0.1 g
<b>Fibers</b>	86 g
<b>Proteins</b>	5 g
<b>Salt</b>	18 mg
<b>Minerals</b>	
- Potassium	949 mg
- Calcium	442 mg
- Phosphorus	46 mg
- Iron	4 mg

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

## 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 not contains genetically modified substance.
<b>Ionization</b>	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
<b>Nanomaterials</b>	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011

## DIET

	<b>Suitable for</b>	<b>Certified</b>
<b>Halal</b>	X	
<b>Kosher</b>	X	X
<b>Vegetarian</b>	X	
<b>Vegan</b>	X	

## PACKAGING / STORAGE

<b>Packaging</b>	1 Kg net plastic tin
<b>Storage conditions</b>	Store under cool and dry conditions, in its unopened original packaging.
<b>Shelf life</b>	18 months in its original and unopened packaging

**ARTICLE CODE** 1 Kg ⇒ 10285

*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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The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

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Page 3 sur 3