

GENERAL CHARACTERISTICS

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

DESCRIPTION

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

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



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	<p>05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - Only energy-reduced or with no added sugar</p> <p>05.2 Other confectionery including breath freshening microsweets</p> <ul style="list-style-type: none"> - Only with no added sugar - Only starch-based confectionery energy-reduced or with no added sugar - Only cocoa or dried fruit-based, milk or fat-based sandwich spreads, energy-reduced or with no added sugar - Only cocoa-based or dried fruit-based confectionery, energy-reduced or with no added sugar - Only for crystallised fruit, energy-reduced or with no added sugar - 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 <p>05.3 Chewing-gum - Only with no added sugar</p> <p>05.4 Decorations, coatings and fillings - except fruit-based fillings covered by category 4.2.4 Fruit and vegetable preparations</p> <ul style="list-style-type: none"> - Only decorations, coatings and fillings with not added sugar - Only sauces 	<p>Quantum satis (Group IV – Polyols)</p>
	<p>07 Bakery wares</p>	
	<p>07.2 Fine bakery wares</p>	<p>Quantum Satis (Group I – Additives)</p> <p>For purpose other than sweetening</p>
	<p>07.2 Fine bakery wares - Only energy-reduced or with no added sugar</p>	<p>Quantum satis (Group IV – Polyols)</p>
	<p>16 Desserts, excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables</p>	<p>Quantum Satis (Group I – Additives)</p> <p>For purpose other than sweetening</p>
	<p>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</p>	<p>Quantum satis (Group IV – Polyols)</p>
<p>Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.</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	
GMO	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.
Ionization	The product isn't treated with ionising radiation.
Nanomaterial	The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with EC n°1223/2009 et n°1169/2011,
Label	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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