

REF. LF1400L

GENERAL CHARACTERISTICS	
Physical aspects	Invert sugar syrup (obtained from sugar hydrolysis at 95%), crystallized. White to creamy white paste.
Organoleptic aspects	Sweet taste Neutral odour
Origin	Beetroot
Chemical status	Ingredient: Invert sugar syrup. Indicative carbohydrate composition <ul style="list-style-type: none"> - Glucose : 49-55 % - Fructose : 42-48 % - Sucrose : < 5 %

DESCRIPTION	
Function / Properties	<p>Permit :</p> <ul style="list-style-type: none"> ➤ Establishes a nice structure, brings body and ameliorate dough texture. ➤ Lowers the relative humidity point. ➤ Gives nice crunchy and golden crusts after baking ➤ Maintains softness and freshness to end products in time ➤ Enhanced and helps preserve flavours in time ➤ Limits drying of doughs after thawing ➤ Brings sugars that influence nicely the taste, colour and texture <p>Sweetening power 20 to 25% higher than regular sugar. Ensures the flexibility and conservation of the fondant.</p> <p>Invert sugar is directly assimilated by baking yeast, and lets the fermentation starts immediately to produce a good quantity of gas. Dough develops better, with a regular air bubbles in the loaf, and better digestible.</p> <p>Invert Sugar Gallia reduces sugar crystallisation, and is very hygroscopic: humidity is better set out, well blinded, and thus stabilised.</p> <ul style="list-style-type: none"> ➤ Marshmallows will be lighter and will preserve softness longer in time ➤ Chocolate filling, "ganaches" will be more fluid



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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	<p>➤ In chocolate spreads, invert sugar GALLIA gives a creamy texture.</p> <p>Invert Sugar GALLIA makes the texture of ice cream and sorbets softer and smoother. It limits the crystallization</p>
Applications	<p>Bakery and pastries</p> <p>Biscuits – Pastry – Confectionnery - Chocolatery</p> <p>Ice cream and sorbets</p>

SPECIFICATIONS

Physico-chemical specifications

BRIX Degree	79 – 81
Dry extract	81 – 83 %
pH	4 - 5

Microbiological specifications

Total Plate Count	Max. 200 cfu/10 g
Moulds	Max. 10 cfu/10 g
Yeast	Max. 10 cfu/10 g

NUTRITIONAL INFORMATION FOR 100G

Energetic Value	328 Kcal / 1394 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	82 g
- Sugar	82 g
Proteins	0 g
Fiber	0 g
Sel	0.023 g



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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,
Material Safety Data Sheet	Available on request

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



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PACKAGING/STORAGE	
Packaging	1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 15 Kg plastic bucket – Pallet of 4 layers of 11 buckets (660 kg)
Storage conditions	Keep from humidity and heat at all times, in an air tight packaging in its original packaging (ideally between 15 et 25 °C)
Shelf life	1 year in its original unopened packaging

CODE ARTICLE 1 Kg ⇒ 1401J 15 Kg ⇒ 1400L

We reserve the right to modify this data according to the evolution of our products.

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