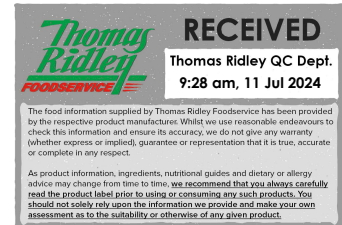




TRISOL



1. GENERAL INFORMATION:

Product code: 511604012

EAN (Product): 8435261901148

EAN (Box): 18435261901145

Country of origin: France

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

2. DESCRIPTION:

Trisol is a powdered, soluble fibre made from wheat. It is particularly suitable for making batters for frying and for tempura as it ensures a non-greasy, crispy texture. It is also an ideal substitute for sugar in the preparation of biscuits and sponge cakes. soluble

3. INGREDIENTS:

100 % Wheat Dextrin.

4. APPLICATION:

For tempura, add an amount of Trisol equivalent 10-20%

It's recommended for the preparation of frying batter and tempura, the result being a crunchy, not at all oily, texture.

It is also perfect as substitute for sugar in the preparation of doughs for biscuits. For use directions, receipts and applications see web page: www.albertyferranadria.com

5. SHELF LIFE:

24 month from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool and dry place out of reach of children.

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 4 Kg/ 141.1 oz

Units per box: 4

Net Weight box: 16 kg

Gross weight box: 16 kg

Unit dimension: High: 225 mm

Base Diameter: 290 mm

Box dimension: 60 x 30.5 x 46 cm

GTIN-13 code: 8435261901148

GTIN-14 code: 18435261901145

8. SPECIFICATIONS:

Essay	Limits
Appearance	powder
Color	white to slightly yellowish
Odor	Neutral
pH (concentration)	4.0 – 6
Loss on drying, % max.	5
Protein content, % max.	0.3
Dextrose equivalent	3 - 5
Mono- + di-saccharide, % max.	0.5
Ashes, %,max.	0.5
Fiber content (% in D.S.)	82 - 88
Lead, ppm max.	0.2
Arsenic, ppm max.	0.2
Cadmium , ppm max.	0.1
Mercury, ppm max.	0.02
Heavy metals (ppm max)	2
SO ₂ , ppm max.	10
Particle size	
Residue in 500 microns, % max.	5
Residue in 40 microns, % min.	95

Microbiological specifications:

Parameter	
Aerobics bacteria ,max.	1000/g
Yeasts max.	50/g
Moulds	50/g
E. coli	Absent in 25g
Salmonella	Absent in 25g

9. ALLERGEN INFORMATION:

	Presence	Possible cross Contamination
Cereals ¹ containing gluten and products thereof	Yes	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof ² (including lactose)	No	
Nuts and products thereof ³	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

According to RD 1334/1999 and subsequent modifications.
Regulation 1169/2011 and subsequent modifications.

10. NUTRITIONAL VALUE:

Average values per 100 g	EU
Energy (Kcal)	224
Energy (kJ)	936
Protein g	0,1
Carbohydrates g	15
Of which sugars g	0,4
Dietary fiber g	82
Fat g	0,1
Of which saturated g	0,05
Salt g	0,0025

Indicative average values per 100g of commercial product.

11. GMO STATEMENT:

The wheat starch mills at the producer company and are supplied exclusively with wheat cultivated in the European Union.

No GM wheat variety has been approved for sale in Europe and the introduction of GM wheat is not expected in Europe in the next several years.

Wheat starch and its derivatives, wheat gluten and other wheat by-products produced in the plant, are therefore manufactured from conventional non-GM wheats.

GMO: Regulation 1829/2003

Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

Regulation 915/2023 relating to maximum limits of certain contaminants in food and its modifications.

12. PRODUCT CLASSIFICATION:

EINECS No	232-675-4
CAS No	9004-53-9

13. LABEL:



Based on: Product information of the manufacturer.

Review date: 18-December-2023

Revised by:

Quality Manager

Bidfood Iberia

Revision number: 7

Approved by:

General Manager

Bidfood Iberia