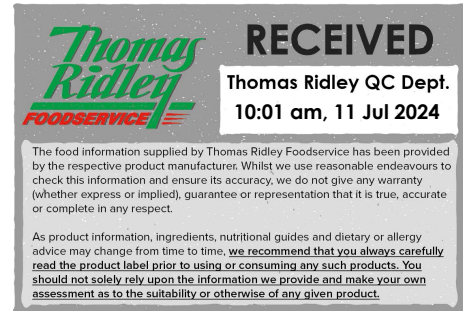




## **TRISOL**



### **1. GENERAL INFORMATION:**

Product code: 511604015

**EAN (Product):** 8436537451244

**EAN (Box):** 18436537451241

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](http://www.albertyferranadria.com)

### **5. SHELF LIFE:**

5 years 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):** 1 Kg/ 35.27 oz

**Units per box:** 8

**Net Weight box:** 8 kg

**Gross weight box:** 9.91 kg

**Unit dimension: High:** 138 mm

**Base Diameter:** 170 mm

**Lid diameter:** 200 mm

**Box dimension:** 44 x 41 x 28 cm

**GTIN-13 code:** 8436537451244

**GTIN-14 code:** 18436537451241

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## 8. SPECIFICATIONS:

Essay	Limits
<b>Appearance</b>	powder
<b>Color</b>	white to slightly yellowish
<b>Odor</b>	Neutral
<b>pH (concentration)</b>	4.0 – 6
<b>Loss on drying, % max.</b>	5
<b>Protein content, % max.</b>	0.3
<b>Dextrose equivalent</b>	3 - 5
<b>Mono- + di-saccharide, % max.</b>	0.5
<b>Ashes, %,max.</b>	0.5
<b>Fiber content (% in D.S.)</b>	82 - 88
<b>Lead, ppm max.</b>	0.2
<b>Arsenic, ppm max.</b>	0.2
<b>Cadmium , ppm max.</b>	0.1
<b>Mercury, ppm max.</b>	0.02
<b>Heavy metals (ppm max)</b>	2
<b>SO<sub>2</sub>, ppm max.</b>	10
<b>Particle size</b>	
<b>Residue in 500 microns, % max.</b>	5
<b>Residue in 40 microns, % min.</b>	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 <sup>1</sup> 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 <sup>2</sup> (including lactose)	No	
Nuts and products thereof <sup>3</sup>	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	

