

Dulcent Element 2300 - Code: 35401200  
Powder blend of natural and artificial low and high intensity sweeteners.

# Product Specification

## CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Crystalline Powder
Color	White
Foreign matter	Free of foreign matter
Moisture, %	0.0 to 3.0
Heavy metals (as Pb), ppm	< 10
Lead, ppm	0.0 to 1.0
Arsenic, ppm	0.0 to 1.0

## MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 500.0
Mold, UFC/g	0.0 to 100.0
Yeast, UFC/g	0.0 to 100.0
Coliforms, MPN/g	< 10
Escherichia coli	Negative
Salmonella in 25 g	Negative

## CERTIFICATION

Kosher pareve, Halal

## PACKAGING AND SHELF LIFE

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E00Q35401200

Version Date 20/09/2016

Version I

Reviewed and authorized by:  
Quality Assurance, Innovation and Technical Service

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