

SIMPLISTICA DC - 2214 CH - Code: 70001043

System made from a mixture of vegetable proteins, starch, hydrocolloids and emulsifiers. Developed to be used as a base in vegan mozzarella type cheeses, providing melting and stretching.

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Fine powder
Color	White to slight yellow
Moisture, %	0.0 to 12.0
pH	5.0 to 7.0

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 5,000.0
Mold, UFC/g	0.0 to 500.0
Yeast, UFC/g	0.0 to 500.0
Total coliforms, UFC/g	0.0 to 100.0
Escherichia coli	Negative
Salmonella in 25 g	Negative
Staphylococcus aureus in 5 g	Negative

CERTIFICATION

Kosher pareve, Halal

Mexico

Labeling

PACKAGING AND SHELF LIFE

Multi-layer kraft paper bags with 25 kg. Since it is a dried product it will maintain its characteristics for 18 months provided that it is stored in the original container, well closed and in a cool, dried place free from humidity, dust, insects, rodents and off-odors.

NOTES

Sulfites values higher than 10 ppm are considered to be sensitive, customer assumes responsibility for the use of this product if the content exceeds this limit.

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Version 0

Reviewed and authorized by:
Quality Assurance Mexico

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