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PRODUCTNAME



DEFINITION & REC. DOSAGE

Definition	Enzyme based improver with 'clean label' to dough, where it's requested better softness and freshness. Beige powderform.
Recommended dosage	1% on the flourweight.

PRODUCT DATA

Composition	Wheat flour and enzymes. Produced in France.
Physico-chemical parameters	Moisture < 10 % Suitability vegetarian Suitability vegan
Microbiological parameters	E.coli ≤ 50 CFU/g Staphylococcus aureus ≤ 10 CFU/g Salmonella Absent in 25g product
Nutritional values per 100g product	Energy 372 kcal – 1530 kJ Fat 1,1 g -where of saturated fat 0,18 g Carbohydrate 78,5 g -where of sugars 1,5 g Fiber 4,4 g Protein 10,70 g Salt 0,38 g



STORAGE

Pulso® Tetendit has to be stored in cool and dry place max +25°C.
The shelf life are 12 months.

PACKAGING

Pulso® Tetendit are packaged in paper bag and inward of PE bag, 25 kg.

GMO

The product does not consist of genetically modified organisms and there is no genetic modification organisms (GMO) during production according to definition 1829/2003 & 1830/2003.

ALLERGEN

	YES, contains	NO, no contains
Cereals with gluten and product thereof	X	
Lupiner and product thereof		X
Crustaceans and product thereof		X
Moluscs and product thereof		X
Egg and product thereof		X
Fish and product thereof		X
Peanuts and product thereof		X
Soybeans and product thereof		X
Milk and product thereof		X
Nuts and product thereof		X
Celery and product thereof		X
Mustard and product thereof		X
Sesame seeds and product thereof		X
Sulphur dioxide and sulphites at concentrations of least 10 mg/kg		X