

PROTERIA[®] CA (0602)

Description

Proteria[®] CA is a natural cultured cane sugar produced by fermentation with specifically selected food cultures. This unique product contains fermentation products such as organic acids, residual sugars, peptides and/or aromas, specially designed to apply in culinary products.

Key Benefits

- Maintain food fresh and authentic appeal
- Prevent microbial growth
- Shelf life extension
- Natural, clean label

Application

	Recommended Dosage	Method
Condiments	0.5-1.5%	Direct addition with ingredients of condiments
Ready-to-eat meals	0.5-1.5%	Direct addition with ingredients of ready-to-eat meals

The recommended dose rate is usually 0.5-1.5%. However, it could be optimized in the different applications or production process.

Purity

Lactate (w/w)	>50%
Assay sodium (w/w)	8-11%
Sugars (w/w)	≤ 5%
Succinic acid (w/w)	<1%
Dry matter w/w	55-60%
Organic acid salts, titration (meq / 100 g)	510-650

Heavy metals

Arsenic	≤ 1 mg/kg
Cadmium	≤ 1 mg/kg
Lead	≤ 1 mg/kg
Mercury	≤ 1 mg/kg
Heavy metals	≤ 5 mg/kg

Microbiological Specifications

<i>E. Coli</i>	absent in 1 g
Enterobacteriaceae	absent in 1 g
Mesophilic bacteria	≤ 3000 cfu /g
<i>Salmonella</i>	absent in 25 g
<i>Staphylococcus</i>	absent in 1 g
TYMC	≤ 100 cfu/g

Chemical / Physical Specifications

pH (10% solution)	5.0-5.6
Color (Gardner)	3-18
Flavor, odor and taste	Umami, bouillon

Packaging

Proteria[®] CA is available in 1L/bottle or 25kg/barrel, the packaging Confirms the EU food contact material.

Storage Conditions

Shelf life: min. 12 months, under unopened packaging between 0-30°C in dry conditions, away from direct sunlight and odorous products.

Regulation

FDA, GRAS, always contact Handary or local authorities for intended use.

Recommended Labeling

USA & EU: Fermented (Cultured) cane sugar

Country of Origin

Belgium

Allergens

Components	Y/N
Peanut or its derivatives	N
Tree Nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	N
Sesame or its derivatives	N
Eggs or its derivatives	N
Fish or its derivatives	N
Crustaceans and shellfish or their derivative	N
Soy or its derivatives	N
Wheat, triticale or their derivatives	N
Mustard or its derivatives	N
Milk or its derivatives (e.g. Lactose)	N
Sulphites	N



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The information contained in this file is based on our own testing analysis and is, to the best of our knowledge, reliable. Users should, however, conduct their own test to determine the suitability of our products for their own specific purposes.