

## TREHALOX™

### PRODUCT DESCRIPTION SHEET

Code	File name	Analyst	Date
1051	PDS_1051_Trehalox™	Dr. Lane	10/10/2019

#### DESCRIPTION

Trehalox™ Crystalline Trehalose is a naturally occurring disaccharide with unique benefits for freshness extension by limiting water immigration, off-flavor and off-texture development in a wide range of applications, including bakery, snack, confectionery, meat and seafood, and processed fruit and vegetable.

chips			
Purees and fillings	Texture stabilization		
Nutrition bars	Texture stabilization		
Dairy-based foods and toppings	Texture stabilization	2-12.5	
Dried, frozen, or processed fruits and vegetables	Colour stabilization	5	
Frozen processed meat	Protein preservation, Moisture retention	2-10	
Surimi	Protein preservation, Moisture retention	2-10	

#### KEY BENEFITS

- Anti-staling;
- Reduce moisture migration;
- Increase freeze-thaw stability;
- Brilliant color retention;
- Prevent off-flavor and off-texture;
- Suppress protein denaturation;
- Shelf-life extension;
- Natural labelling.

#### APPLICATIONS

Applications		Rec. dosage (%)
Baked products	Moisture retention, Crumb softener	2
Frozen baked products	Protein preservation, Freeze-thaw stabilization, Crumb softener	13-18
Still drinks	Colour stabilization, pH stabilization	0.4
Wet instant noodles	Retard starch retrogradation and moisture retention	0.2
Pre-cooked rice	Retard starch retrogradation and moisture retention	0.4
Jellies and gelatin	Moisture retention, Colour stabilization	15-30
Frozen desserts	Freeze-thaw stabilization, Texture stabilization	13
Confectionery and white chocolate or cookies or	Moisture retention, Reduced hygroscopicity	5-40

#### COMPOSITION

Trehalose (w/w)	≥98%
Moisture (w/w)	≤2%

#### HEAVY METALS

Total heavy metal (mg/kg)	≤5
Lead (mg/kg)	<1
Arsenic (mg/kg)	<2

#### MICROBIOLOGICAL SPECIFICATION

Total plate count (cfu/g)	<300
Yeast & mold (cfu/g)	<100
<i>E. coli</i> (/25g)	Absent
<i>Salmonella</i> (/25g)	Absent

#### PHYSICAL/CHEMICAL SPECIFICATIONS

Appearance	White Crystalline powder
pH	5.0-7.0

#### PACKAGING

Trehalox™ is available in 500g/bottle or 20kg/Jerrycan.

Plastic bottle and pouch materials comply with Regulation (EU) No 10/2011.

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Registration No. BE 0817 450 771

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#### STORAGE CONDITIONS

##### Conditions:

Store unopened below 20°C in dry conditions, away from direct sunlight and odorous products. When opened, store at approx. 20°C in original container.

##### Shelf life:

Shelf life is 24 months when stored according to recommendations.

#### 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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