

## PROTERIA® CA

### PRODUCT DESCRIPTION SHEET

Code 0602	File name PDS_0602_ PROTERIA CA	Analyst Dr. YANG	Date 04/04/2019
<b>DESCRIPTION</b>		Lead (mg/kg)	≤ 1
Proteria® CA is composed of natural weak-acidic metabolites produced by fermenting sugar with food culture. It is mainly used to control water activities and pH stability to form barriers of microorganism growth, maximizing overall quality and microbial stability in a variety of culinary products.		Arsenic (mg/kg)	≤ 1
<b>KEY BENEFITS</b>		Cadmium (mg/kg)	≤ 1
<ul style="list-style-type: none"> <li>● Prevent microbial growth;</li> <li>● Maintain culinary fresh and authentic appeal;</li> <li>● Shelf life extension;</li> <li>● Natural, clean label.</li> </ul>		Mercury(mg/kg)	≤ 1
<b>APPLICATIONS</b>		<b>PHYSICAL / CHEMICAL SPECIFICATIONS</b>	
Applications	Rec. dosage (w/w)	Appearance	Brownish liquid
Culinary	Cooking sauces	Flavour, odour and taste	Umami, bouillon
	Pasta sauce	pH (10% solution)	5.0-5.5
	Dips and spreads	<b>MICROBIOLOGICAL SPECIFICATIONS</b>	
	Deli salads	Mesophilic bacteria (cfu/g)	< 3,000
	Mayonnaise	TYMC (cfu/g)	<100
	Ketchup	<i>E. coli</i> (/g)	Absent
	RTE soups	Enterobacteriaceae (/g)	Absent
	Salad dressings	<i>Salmonella</i> (/25g)	Absent
		<i>Staphylococcus</i> (/25g)	Absent
<b>DIRECTIONS FOR USE</b>		<b>NUTRITIONAL DATA</b>	
The recommended dosage has a range of 3 – 9 g/kg of final product (w/w). Exact dosage depends on the nature of the product for which it is intended.		Approximate values for Nutrition labelling per 100g.	
The method of applying Proteria® CA depends on the application for which it is used. Please contact us for specific information.		Contribution to energy level is insignificant at recommended usage levels.	
<b>COMPOSITION</b>		Energy	182 Kcal
Lactate (w/w)	> 50%	Protein	2.5 g
Liquid (w/w)	< 50%	Carbohydrate	41 g
Sodium (w/w)	8-11%	-Sugar	0
Potassium	≤ 7%	Fat	0
Sugars (w/w)	≤ 1%	Sodium	10 mg
Succinic acid (w/w)	<1%	Potassium	0.7 mg
Propionate	<1%	Calcium	3 mg
<b>HEAVY METALS</b>		Vitamin B3	3 mg
Total heavy metal (mg/kg)	≤ 5	Ash	46.1 g
		<b>STORAGE CONDITIONS</b>	
		Conditions: Store unopened below 20°C in dry conditions, away from direct sunlight. When opened, store at approx. 20°C in original container.	
		Shelf life: Shelf life is 24 months when stored according to recommendations.	

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Registration No. BE 0817 450 771

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.



Freshcare  
for Quality

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### PACKAGING

Proteria® CA is available in 25 kg / barrel.  
Packaging is available in other quantities.

The packaging materials comply with  
Regulation (EU) No 10/2011.

### ALLERGEN STATUS

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

Proteria® CA is recommended to be labelled  
as cultured (cane) sugar, which are approved  
as GRAS by FDA, USA.

The regulations governing the use of  
Proteria® CA vary considerably in the  
countries in which it is currently approved.  
Advice regarding the legal status of this  
product is available on request.

### GMO STATUS

According to regulations Ec No. 1829/2003  
and 1830/2003.

Microorganisms used for the production of  
this product are not genetically modified.

### CERTIFICATE STATUS

The product is certified by KOSHER, HALAL  
and ISO22000:2005.

### REGULATION STATUS

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