

PROTERIA® CV

PRODUCT DESCRIPTION SHEET

Code 0603	File name PDS_0603_Proteria@ CV	Analyst Dr. Juliana Lane	Date 24/01/2020
--------------	------------------------------------	-----------------------------	--------------------

DESCRIPTION

Proteria® CV is composed of natural weak-acidic metabolites produced by fermenting sugar with food culture and blended with distilled vinegar. It is mainly used to improve the quality stability and prevent microbial spoilage of cooked (cured) meat products.

KEY BENEFITS

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

APPLICATIONS

Applications	Rec. dosage (w/w)
Cooked Beef Hamburg	10-30 g/kg
(cured) Bacon	10-30 g/kg
meat& Cured ham	10-30 g/kg
poultry Cooked ham	10-30 g/kg
Frankfurters	10-30 g/kg
Hot dog	10-30 g/kg

DIRECTIONS FOR USE

The recommended dosage has a range of 10-30 g/kg of final product (w/w).

The method of applying Proteria® CV depends on the application for which it is used. Please contact us for specific information.

COMPOSITION

Lactate (w/w)	> 50%
Vinegar (w/w)	< 15%
Sugars (w/w)	< 0.6%
Sodium (w/w)	< 0.1%

HEAVY METAL SPECIFICATIONS

Total heavy metal (mg/kg)	≤ 5
Lead (mg/kg)	≤ 1
Arsenic (mg/kg)	≤ 1
Cadmium (mg/kg)	≤ 1
Mercury(mg/kg)	≤ 1

PHYSICAL / CHEMICAL SPECIFICATIONS

Appearance Brownish liquid

pH 7.0-8.5

MICROBIOLOGICAL SPECIFICATIONS

Mesophilic bacteria (cfu/g)	< 100
Mould and yeast (cfu/g)	<10
<i>E. coli</i> (/g)	Absent
Enterobacteriaceae (/g)	Absent
<i>Salmonella</i> (/25g)	Absent
<i>Staphylococcus</i> (/25g)	Absent

NUTRITIONAL DATA

Approximate values for Nutrition labelling per 100g.

Contribution to energy level is insignificant at recommended usage levels.

Energy	125 Calories/100g
Protein	0
Carbohydrate	34.7 g/100g
-Sugar	0
Other Carbohydrate	34.7 g/100g
Fat	0
Cholesterol	0
Dietary fiber	0
Sodium	1,000 mg/100g
Potassium	15,800 mg/100g
Iron	7 mg/100g
Vitamin B3	0

STORAGE

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 36 months when stored according to recommendations.

PACKAGING

Proteria® CV is available in 20 kg / barrel. Packaging is available in other quantities.

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

ALLERGEN STATUS

HANDARY SA
Rue Colonel Bourg 127,
1140 Brussels, Belgium

T +32 23 74 63 14
E info@handary.com
www.handary.com

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

TM

PROTERIA[®] CV

PRODUCT DESCRIPTION SHEET

Code 0603	File name PDS_0603_Proteria CV	Analyst Dr. Juliana Lane	Date 23/01/2020
--------------	-----------------------------------	-----------------------------	--------------------

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

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

Proteria[®] CV is recommended to be labelled as Fermented (cane) sugar, vinegar (CAS No. 8028-52-2), which are approved as GRAS by FDA, USA.

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

HANDARY SA
Rue Colonel Bourg,
1140 Brussels, Belgium

T +32 23 74 63 14
E info@handary.com
www.handary.com

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