

TREHALOSE

GENERAL CHARACTERS

Physical aspects	White, crystalline powder
Organoleptic aspects	Almost odorless Slightly sweet taste
Origin	Obtained from tapioca starch by enzymatic conversion
Chemical description	Disaccharide: 1,1-D-Glucopyranosyl-D-glucopyranoside Formula: C ₁₂ H ₂₂ O ₁₁ 2H ₂ O

DESCRIPTION

Use	The product can be used in a wide range of food applications : ➤ Moisture-barrier in baked goods ➤ Flavour mask in protein and intense sweetener-containing beverages ➤ Flavour enhancer in confectionery products ➤ Stabiliser of glassy confections ➤ Stabiliser of cell membrane structure upon drying / freezing of fruits and vegetables
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SPECIFICATIONS

Physico-chemical specifications

Moisture (50°C)	Max. 11.0 %
Loss on drying	Max. 1.5 %
Purity	Min. 98 %
Sulphur dioxide	Max. 10 mg/kg
Hygroscopicity (20°C, RH)	Env. 1 %
pH (30% d.s)	4.5 – 6.5
Relative sweetness	Env. 45
Solubility (Water, 20°C)	Env. 40 %
Solubility (Water, 80°C)	Env. 79 %

Microbiological specifications

Total plate count	Max. 300 cfu / g
Moulds	Max. 100 cfu / g
Yeasts	Max. 100 cfu / g
Salmonella	Absence in 25 grams



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Réf : QUAL.FT.676

Version 5

MàJ: 19.12.2024

Page 1 sur 3

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	355 Kcal / 1509 KJ
Lipids	0 g
- Saturated Fatty Acids	0 g
Carbohydrates	89 g
- Sugars	89 g
Protein	0 g
Sodium	10 mg

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Celery and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Cereals, gluten and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Crustaceans and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Tree nuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sesames seeds and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Molluscs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Mustard and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Milk and milk products	☐ Yes ☒ No	☐ Yes ☒ No
Lupin and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Eggs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Fish and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Soya and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sulphur dioxide and sulphites > 10 ppm	☐ Yes ☒ No	☐ Yes ☒ No

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanoparticles	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.
Labelling	In accordance with Commission Decision 2001/721 / EC, Article 2:



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Réf : QUAL.FT.676
Version 5
MàJ: 19.12.2024
Page 2 sur 3

	"The name" Trehalose "is mentioned on the product label, as such, or in the list of ingredients of foodstuffs that contain it. The statement "Trehalose is a source of glucose" is indicated in a prominent footnote to which an asterisk (*) is referred to next to the name "Trehalose". This mention appears in a font having at least the same size as that used for the list of ingredients itself. "
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DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	
Vegans	X	
Vegetarian	X	

PACKAGING AND STORAGE	
Packaging	1 Kg plastic tin – Box of 6 x 1 kg – Pallet of 60 boxes (360 kg) 20 kg bags – Pallet of 50 bags (1000 kg)
Storage conditions	Store unopened packs under dry and cool conditions.
Shelf life	36 months in its original and unopened packaging

ARTICLE CODE	1 Kg ⇒ 10217	20 Kg ⇒ 10216
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We reserve the right to modify this data according to the evolution of our products.

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MàJ: 19.12.2024
Page 3 sur 3