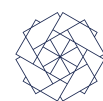


**Last update:**

**Brief description:**

**T.:**

**W.:**



INNVESTIO

**Business Unit:**

## Product Data Sheet

### Naturalblend AS-300

Revision 1

Sodium alginate (E401), used as gelling agent and stabilizer for food applications.

Recommended dosage: according to the desired final structure 0.2 – 1.0%.

#### Analytical – Microbiological – Nutritional specifications

Loss on drying	less than 15%
pH (1% sol., dist. water)	6.0 – 8.0
Ash	30 – 37%
Viscosity (1% @25°C Brookfield RVF, 20 rpm)	300 – 500 cP
Insoluble matter	less than 2%
Heavy Metals	meets the standards for the raw materials of EU Dir. FAO/WHO, Food Chemical Codex
Total plate count	<5000 cfu/g
Yeast and mould	<300 cfu/g
Coliforms/E.coli	absent in 5 g
Salmonella	absent in 25 g
Carbohydrate	/
Total fibre*	60 – 70% *according to E.C. Directive 2008/100/EC
Protein	less than 1%
Fat	less than 1%
Energy	120 -140 kcal; 504 - 588 kJ

#### Regulatory Information

Naturalblend AS-300 complies with current purity specifications from the Food Chemical Codex (FCC), the European Economic Community (EEC) Directives and Food and Nutrition Paper of FAO.

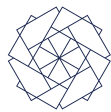
However, we recommend that the end user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

#### Packaging and Shelf life

Naturalblend AS-300 is supplied in 25 kg multipaper bags with a PE bag inside.

A shelf life of 24 months is guaranteed in cool and dry storage conditions.

Revision 1 date 31.03.2017



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