

GL 16 NATURAL

Item number	321611
Product type	A liquid freshness enhancer suitable for layer cakes, swiss rolls and all type of sponge cakes. The product prevents mould growth and the development of rope-organisms.
Usage	40 g/kg on total weight.
Composition	E422, ethanol, water, E281, E202 (4%).

Nutritional information per 100 g	Energy value	1700kJ, 400kcal
	Fat	<0,5 g
	of which saturated	<0,5 g
	Carbohydrate	64 g
	of which saccharides	<0,5 g
	Protein	<0,5 g
	Sodium	1,0 g
	correspondens to approx	2,67 g salt

Chemical/physical data	Density [kg/l] 1,14 ± 0,01 20°C
	Flash point [°C] 13 ASTM D 3243
	pH 9,6 ± 0,6
	Ash content [%] < 3 600°C

Allergens	No allergens, according to regulation 1169/2011/EC.
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.
Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.
Storage	Recommended 15 - 25 °C.
Other information	Consistency: Liquid Colour: Yellowish Taste: Neutral
Shelf life, months	24
Packaging	1110 kg, IBC Tank.
Recommended declaration to end user	

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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