

COLCO MONO

Item number	229211																
Product type	A vegetable all-round alpha-gel emulsifier for industrial production of baking powder-based or yeast-raised products. It is suitable for applications with a clean label since it only contains one E-number.																
Usage	10-30 g/kg on total weight.																
Composition	Water, E471, E470a, sugar, ethanol and E283. Carriers: Water, sugar, ethanol. Processing aids: E470a, E283.																
Nutritional information per 100 g	<table> <tr> <td>Energy value</td><td>1050kJ, 260kcal</td></tr> <tr> <td>Fat</td><td>27 g</td></tr> <tr> <td>of which saturated</td><td>26 g</td></tr> <tr> <td>Carbohydrate</td><td>2,0 g</td></tr> <tr> <td>of which saccharides</td><td>2,0 g</td></tr> <tr> <td>Protein</td><td><0,5 g</td></tr> <tr> <td>Sodium</td><td><0,5 g</td></tr> <tr> <td>corresponds to approx</td><td>0,00 g salt</td></tr> </table>	Energy value	1050kJ, 260kcal	Fat	27 g	of which saturated	26 g	Carbohydrate	2,0 g	of which saccharides	2,0 g	Protein	<0,5 g	Sodium	<0,5 g	corresponds to approx	0,00 g salt
Energy value	1050kJ, 260kcal																
Fat	27 g																
of which saturated	26 g																
Carbohydrate	2,0 g																
of which saccharides	2,0 g																
Protein	<0,5 g																
Sodium	<0,5 g																
corresponds to approx	0,00 g salt																
Chemical/physical data	Dry substance [%] > 26 105°C, 3 h pH [10 % solution] 10,1 ± 0,3 Acid value [mg KOH/g] < 2 AOCs Cd 3d-63 Ash content [%] < 2 600°C Iodine value < 1 DGF C-V 11a																
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.																
Microbiology Typical values	<table> <tr> <td>Total plate count</td><td>< 10 000 cfu/g</td></tr> <tr> <td>Yeast</td><td>< 100 cfu/g</td></tr> <tr> <td>Mould</td><td>< 100 cfu/g</td></tr> <tr> <td>Enterobacteriaceae</td><td>< 100 cfu/g</td></tr> </table>	Total plate count	< 10 000 cfu/g	Yeast	< 100 cfu/g	Mould	< 100 cfu/g	Enterobacteriaceae	< 100 cfu/g								
Total plate count	< 10 000 cfu/g																
Yeast	< 100 cfu/g																
Mould	< 100 cfu/g																
Enterobacteriaceae	< 100 cfu/g																
Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.																
Storage	Recommended 10-18 °C.																
Other information	Consistency: Paste Colour: Beige Flavour/Odour: Neutral SEGREGATED CU-RSPO SCC-827455																
Shelf life, months	12																

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.

Bakels Sweden AB

Box 13099, 402 54 Göteborg

Telefon +46 (0)31 7553500

E-post info@bakelssweden.se Internet-adress www.bakelssweden.se

COLCO MONO

Packaging

10 kg, Plastic pail.

Recommended declaration to end user

Since the legislation on application of this product in foods may vary in different countries, the local food laws always should be examined.
Possible declaration of ingredients according to REGULATION (EC) No 1333/2008 in food category 07.2 Fine bakery wares:
Emulsifiers E471.

Last modified:	2021-02-24	15964	15964
Last verified:	2021-04-15		
Printing date:	2021-04-15		

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.

Bakels Sweden AB

Box 13099, 402 54 Göteborg

Telefon +46 (0)31 7553500

E-post info@bakelssweden.se Internet-adress www.bakelssweden.se