



## N-ZORBIT 2144 DG Plating Agent

N-ZORBIT 2144 DG plating agent is a nature-based, label friendly high performance carrier to easily transform liquid substances into flowable powders. This carrier can be used to deliver flavours, seasonings, vitamins, fragrances, syrups and many other oil-soluble or water-soluble materials in food, beverage, fragrance, animal nutrition, industrial and other applications.

### Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (9% w/w slurry)	4.0	6.0
Bulk Density kg/ m <sup>3</sup>	300	500

### Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative

### Certification

Kosher  
Halal

### Packaging and Storage

N-ZORBIT 2144 DG is packaged in multi ply kraft paper bags. N-ZORBIT 2144 DG should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for N-ZORBIT 2144 DG is 24 months from the date of manufacture.

While the information below is typical of the product, it should not be considered a specification.

### Physical Appearance

	Typical
Colour	White to Off-white
Form	Powder

### Regulatory Data

Source	Waxy Maize
Labelling	Dried Glucose Syrup

### Nutritional Data/100g

	Typical
Calories, Kcal	387
Calories from Fat	0
Total Fat, g	<0.1*
Saturated Fat, g	0
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	57
Total Carbohydrate, g	96.6
Dietary Fiber, g	0
Total Sugars**, g	21
Added Sugars, g	0
Other Carbohydrate, g	75.6
Protein, g	0.2
Vitamin D, mcg	0
Calcium, mg	17
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1

### Features and Benefits

- Up to 40% loading capacity
- Delivers both oil & water-soluble materials
- Partially soluble in water
- Easy to blend & process
- Flowable powder
- Safe to handle
- Non dusty
- No Regulatory usage level limitations

\* Not present in level of quantification

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Effective Date: May 9, 2020

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