

FOAMATION™ Q 200

Description: Water, Quillaia Saponaria Molina Extract, Invert Sugar

Appearance: Dark brown liquid, bittersweet taste

Label declaration recommendation: Quillaia Extract

Note: Invert Sugar is used as a processing aid to standardize FOAMATION™ Q 200. It may not be necessary to label on finished beverage.

EU Classification: E 999, (Complies with Regulation (EC) 1333/2008)

Regulatory Status:

European Union: In the European Union FOAMATION™ Q 200 (Quillaia Extract; E 999) is permitted for use in water-based flavoured non-alcoholic drinks and cider (excluding cidre bouché) to a maximum level of 200mg/l calculated as anhydrous extract.

Codex Alimentarius: According to Codex Alimentarius FOAMATION™ Q 200 (Quillaia Extract; INS 999) is permitted in water based, flavoured drinks, including sport, energy or electrolyte drinks and particulated drinks to a maximum use level of 50mg/kg based on saponin level and 130mg/kg (dried basis) in semi-frozen beverages.

More detailed information on calculation of maximum usage level in the end-products is available in the "feature and benefit" datasheet.

Packaging: 22,7kg drum

Labelling includes batch code, label declaration and best before date.

Delivery format: 32 x 22,7kg drum per pallet, stretch wrapped with bottom sheet. Unit pallet weight: 726,4kg. Pallet types include: Wood, 1000 x 1200mm. Other pallet sizes may be available.

Storage and handling: Store the unopened, originally sealed container in a clean, dry, well-ventilated warehouse at ambient temperature, away from odorous materials.

Shelf life: 18 months from date of manufacture if stored correctly in the unopened originally sealed container. Refrigerate upon opening. Best before dates applies to the originally unopened container.

Note: As a natural extract there may be some slight settling of insoluble solids found over time at the bottom of the drum.

Safety data: Irritating to eyes. Refer to Safety Data Sheet for further information.

SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
pH	3.7	4.2	-	DKI – QCM-19-V-01
Loss on Drying	50	55	%	DKI – QCM-16-V-01
Saponin (Dry Basis)	20	26	%	C-18 UPLC

SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

	Max	Unit	Method
TVC	10000	per g	FDA(BAM)CH.3
Yeast	200	per g	FDA(BAM)CH.18
Mould	200	per g	FDA(BAM)CH.18
E-coli	Absent	per g	FDA(BAM)CH.4
Salmonella	Absent	per 25g	AOAC 2004.03
Staph. aureus	Absent	per g	AOAC 975.55

Effective Date: 27.07.2017 [1]

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TYPICAL DATA*

Nutritional Data

	Value	Unit	Method
Energy	756	kJ / 100g	Calculation
	180	kcal / 100 g	Calculation
Protein	3	g / 100 g	AOAC 992.15
Carbohydrate	38	g / 100 g	Calculation
Fat	2	g / 100 g	AOAC 948.15
of which saturates	0,5	g / 100 g	
Ash	5	g / 100 g	AOAC 923-03
Salt**	1194	mg / 100 g	Calculation

Minerals

	Value	Unit	Method
Calcium**	510	mg / 100 g	AOAC 984.27 MOD
Iron**	4	mg / 100 g	AOAC 984.27 MOD
Sodium**	470	mg / 100 g	AOAC 984.27 MOD

* While this information is typical of the product it should not be considered a specification

**Note: Natural extracts vary in content throughout the year. Results shown are for a specific batch and will vary from lot to lot.

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ADDITIONAL INFORMATION

Pesticides	FOAMATION™ Q 200 is manufactured from sustainably harvested, wild Quillaja saponaria molina trees from non-agricultural land not subject to pesticide use or pesticide drift.
Kosher certificate	Yes
Halal certificate	Yes
Allergen	Fish gelatine used as processing aid

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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