

# Simplistica™ BV 1369

Simplistica™ BV 1369 is an ingredient system for use in sugar reduction RTD non-dairy beverages. Simplistica BV 1369 provides protein, stabilization, and sweetness.

# **Chemical and Physical Properties**

Texture (Qualitative) Free Flowing Powder

### Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18,	0	10000	cfu
2.5g)			
Combined Yeast and Mold (BAM)	0	500	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	<10 cfu		/g
Salmonella - 375g (AOAC 2013.01 )	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

## **Nutritional Data/100g**

Calories Total Fat (g) Saturated Fat (g) Trans Fat (g) Monounsaturated Fat (g) Polyunsaturated Fat (g) Cholesterol (mg) Total Carbohydrates (g) Dietary Fiber (2016) (g) Total Sugars (g)	378.55 7.50 1.44 0.00 0.00 0.03 6.33 2.59 0.00
Includes Added Sugars (g)	0.00
Protein (g) Water (g) Ash (g) Vitamin A (IU) Vitamin D (mcg) Vitamin C (mg) Sodium (mg) Calcium (mg) Iron (mg) Potassium (mg)	74.88 6.32 4.66 0.00 0.00 0.00 1360.80 110.17 20.88 110.91

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as  $2\ kCal\ /\ gram$ , opposed to  $4\ kCal$ .

#### Certification

Kosher Halal

#### Packaging and Storage

50# Bags, 2,000# per pallet Standard Packing

Storage & Handling Each container is identified with the product

name and lot number. Store in cool dry place

for maximum shelf life.

#### **Shelf Life**

Shelf-Life 2 years

# **Usage Levels**

Typical Usage Level 7.5% to 9.0%

For complete hydration, heat to 185°F or Solubility

higher

Suggested Uses RTD Non-Dairy Beverages

#### Regulatory Data

CAS# No CAS, 9000-01-5, 71010-52-1, 58543-16-1

INS# NA, 414, 418, 960

HS Tariff # 2106.90

Country of Origin Made in the USA from Domestic and/or Imported

Ingredients

USDA (BE) Status Not Bio-Engineered

United States

FDA Regulation 21 CFR NA, 184.1330, (EU) No 231/2012, 960

Label Declaration Pea Protein, Acacia, Gellan Gum, Steviol Glycosides

Date Effective: May 15, 2023

Next Review Date: May 15, 2026

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