ENLITEN[®] A 510 - Steviol Glycosides

Sweetener of natural origin obtaining an intermediate value of Rebaudioside A from the leaves of the Stevia Rebaudiana Bertoni plant.

Specifications:

Physical Chemical:	Mín. Catalog	Max.
Ash, %		1.00
Aspect	A/B/C	
Color	A/B/C	
Moisture, %		6.0
Odor	A/B/C	
pН	4.5	7.0
Rebaudioside A, %	50.00	
Residual solvent (Ethanol), ppm		5,000
Residual solvent (Methanol), ppm		200
Taste	A/B/C	
Total Steviol Glycosides, %	95.00	
- Physical chemistry: are analyzed batch by batch.		

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Microbiological:	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		1,000
Bacillus cereus, CFU/g		10
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Molds, CFU/g		100
Salmonella/25g	Present/Absent	
Strange Materials	Passes Test	
Total Coliform, CFU/g		10
Yeasts, CFU/g		100
Misrobiological, they are explored botch by botch		

- Microbiological: they are analyzed batch by batch.

Complementaries Information:	Mín. Catalog	Max.
Arsenic, ppm		1.0
Lead (Pb), ppm		1.00
- Complementary Analysis: controlled by periodic mo	onitoring	
Catalog Subtitle - Qualitative Analysis:		
Analyzes classified as A/B/C		
- A = Superior (equal to or very close to the standard	i)	
- B = Acceptable (slight difference from the standard)	

- C = Unsatisfactory (big difference from the standard)

PASSES TEST: Pass Test= Satisfactory // No Pass= Insatisfactory PRESENT / ABSENT: Present= Unsatisfactory // Absent= Satisfactory

Sensory Information:	
Aspect	Thin powder
Color	White
Odor	Characteristic
Taste	Sweet

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Main Applications:

Tabletop sweeteners, Food and beverages with reduced calories content

Features and Benefits:

Sweetener of natural origin; It has a mild and sweet taste, about 200-300 times sweeter than sucrose; Stable at low pH and high temperature process conditions; Does not add calories to food or beverage formulations; Soluble in water.

Packaging - Shelf Life:

Balsa Nova : Cardboard boxed 20/20 Kg : 1095 Days Balsa Nova : Metallic Bag 5 Kg : 1095 Days

Storage:

Store in a covered place and in an environment with a temperature between 10 and 30 ° C.

Regulatory Information:

FCC - Food Chemical Codex Halal Certificate Kosher Certificate

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data sheet

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Nutritional Information,*VT/100g:

Energy Value, kcal	396 Kcal
Carbohydrate	99 g
Total sugars	0 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g
Saturated fats	0 g
Trans fats	0 g
Fiber	0 g
Sodium	30 mg

*TV Typical or reference values. Do not constitute product specification.

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