

Gourmet data SHEET

Since the ingredients originate from different suppliers, the exact composition of the product may vary slightly from that provided on this data sheet.

DESCRIPTION

Zùsto[®] is a functional 1:1 sugar replacer, consisting of a unique core matrix of (non digestible, water soluble) fibres, which originate from natural substances. Its specific composition offers the capacity of a 100 % replacement of sugar in any sugar containing food product on a 1:1 weight basis. (Patented)

NUTRITIONAL LABELLING

Average values expressed per 100g product (based on dry matters)

Energy:	403 kJ/98 kcal
Fat:	0,0g
Of which saturates:	0,0g
Carbohydrates:	29,6g
of which sugars:	0,9g
of which polyols:	28,7 g
Fibre:	64,7 g
Protein:	0,0g
Salt:	0,1 g

INGREDIENT LABELLING

Zùsto[®]'s ingredient list can be labelled as such:

Bulking agent (polydextrose), fibres of plant origin, sweeteners (erythritol, isomalt, sucralose).

SHELF LIFE/STORAGE CONDITIONS

Shelf life: 24 months after production date in original packaging for powder version.

Store in a cool and dry place (room temperature and humidity) in the original packaging.

PACKAGING

Zùsto[®] is available in 1kg bags or 300g pouches.

HS Code: 21 06 90

CN Code: 21 06 90 92 60 Country of origin 0017

PHYSICAL PROPERTIES

Visual aspect: powder

pH (10% in water): 4 - 6

Colour: cream

Odour: neutral – odourless

Taste: sweet

Moisture: max. 3,5 %

Water activity (aw): 0,25 – 0,35

MICROBIOLOGICAL ANALYSIS

Parameter	Norm/g	Method
Total aërobic count (30°C) /g	<= 5000	ISO 4833
Yeasts (25°C)/g	<=25	ISO 7954
Moulds (25°) /g	<=25	ISO 7954
Coliforms (37°C) /g	<= 10	AFNOR BRD-07/8-12/04
Enterobacteriaceae (37°C) /g	<= 20	ISO 21528-2
Escherichia coli (37°C) /g	<= 10	AFNOR BRD-07/107/93
Salmonella (37°C)/25g	absent	ISO 6579
Listeria monocytogenes (30°C) /25g	absent	AFNOR AES-10/3-09/00
Staphylococcus aureus (37°C) /g	<=100	ISO 6888-2
Bacillus cereus (30°C) /g	<=100	ISO 7932

ALLERGENES

Does not contain substances or products causing allergies or intolerances, mentioned in Annex II of Regulation 1169/2011.

SUITABILITY

- ✓ Suitable for vegetarian and vegan diets ✓ Kosher (on demand) ✓ Halal (on demand)
- ✓ Suitable for phenylketonurics, diabetics, celiac disease sensitive and lactose intolerant individuals

SAFETY

- ✓ Food grade, suitable for human consumption ✓ GMO-free status ✓ GRAS or FDA approved in US
- ✓ Classified as “Food Ingredients”/ “Food Additives” in EU

QUALITY ASSURANCE

Zùsto® is free from any harmful or toxic substances and free from foreign matter. Production and storage in order to HACCP and ISO 9001:2000.

INSTRUCTIONS FOR USE

Zùsto® is a replacer for sugar; the amount of sugar in recipes in principle should be entirely replaced by Zùsto®. Zùsto® can also be used for fat reduction processes.

This can be elaborated more in detail. It may slightly differ from application to application.

SOLUTIONS

- ✓ Caloric reduction ✓ Fibre enhancement/ High fibre content ✓ Fat replacement
- ✓ Low glycaemic response ✓ No added sugar

APPLICATIONS

- ✓ Bakery products ✓ Cereal mixtures ✓ Confectionary ✓ Chocolate ✓ Ice-cream & sorbet
- ✓ Table top ✓ Jam ✓ Dairy products

(specific regulations (cfr regulation 1333/2008) apply for professional use in Europe only)

THIS INFORMATION IS PROVIDED AS INFORMATION AND THEREFORE CANNOT BE BINDING

ZÙSTO NV

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