

Specification Quick Coat Standard

Quick Coat Standard is a compound of sucrose and selected hydrocolloids. It is a natural gumming agent for the pre-treatment of centers in the production of panned confectionery products. The components of Quick Coat Standard are combined in a way to achieve an optimum synergetic effect.

Composition:

- Sucrose
- Gum Acacia

Physical / chemical properties:

Appearance:	fine powder
Colour:	white
Odour:	neutral
Taste:	sweetish
Loss on drying:	max. 3,0 %
Ash:	max. 1,0 %
pH value (10 % solution):	4,0 – 6,0

Microbiological data:

Micro-organisms:	max. 1.000 CFU / g
Yeast:	max. 100 CFU / g
Moulds:	max. 100 CFU / g
E. coli:	max. 10 CFU / g
Salmonella:	negative in 25 g

Packing:

Paper bag with inner plastic bag of 25 kg net each

Storage:

Store dry, in tightly closed packing units, protected against light.

It is not to be stored close to oxidants and / or inflammable substances!

Minimum durability:

2 years after date of production respecting the mentioned storage conditions

Quick Coat Standard – Legal status:

Quick Coat Standard corresponds to the requirements of the relevant European food legislation and is permitted in the production of food and confectionery. The final approval according to the food legislation concerning the application on the finished product lies within the responsibility of the user.

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