

# Aglutex J693

<b>Aspect</b>	Aglutex J693 is a white free flowing powder with neutral taste and smell.	
<b>Description</b>	Aglutex J693 is a food-grade stabilizing system especially studied for production of cold spreadable glazes.	
<b>Declaration</b>	Agar agar (E406); Low methoxyl amidated pectin (E440ii); Standardization with: Tetra sodium pyrophosphate (E450iii); Dextrose.	
<b>Origin</b>	Italy.	
<b>Usage Benefits</b>	Imparts very smooth yet firm spreadable structure; Suitable for clear and neutral taste product.	
<b>Dosage</b>	Cold spreadable glazes: 0.7 - 1.1%;	
<b>Physical Specification</b>	pH (1% sol.) Moisture	6.2 - 6.7; Max 10%.
<b>Nutritional Data</b> (Averages values for 100g)	Calories / Energy Proteins Carbohydrates - of which sugars Fibres Sodium Fats	233kcal / 975kJ; 1.4g; 23g; 23g; 63.4g; 0.3g; 0.2g.
<b>Microbiological Specifications</b>	Total plate count Yeast and mould Coliforms Salmonella	max 5,000 CFU/g; max 500 CFU/g; absent in 1g; absent in 25g.
<b>Storage</b>	Store cool and dry. Keep away from the direct light of the sun.	
<b>Packaging</b>	Cardboard boxes with polyethylene bag of 25kg.	
<b>Shelf life</b>	24 months from the date of production.	

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**Ogm Free Declaration** We declare that **Aglutex J693** is not produced from genetically modified raw materials within the scope of the EU regulations relating to GM (genetically modified) Food and Feed EU 1829/2003 and GM Traceability and Labelling EU 1830/2003.

Food Intolerance Declaration (According to the directive 2005/26/CE and 2007/68/CE)	Food Allergens	Contained		Specific name
		Yes	No	
	1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) products thereof.		x	
	2. Crustaceans and products thereof.		x	
	3. Eggs and products thereof.		x	
	4. Fish and products thereof.		x	
	5. Peanuts and products thereof.		x	
	6. Soybeans and products thereof.		x	
	7. Milk and products thereof (including lactose).		x	
	8. Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nut, Brazil nut, pistachio nut, macadamia nuts, Queensland nuts and products thereof.		x	
	9. Celery and products thereof.		x	
	10. Mustard and products thereof.		x	
	11. Sesame seeds and products thereof.		x	
	12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO <sub>2</sub> .		x	
	13. Lupin and products thereof.		x	
	14. Molluscs and products thereof.		x	

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