

Product Data Sheet**FINAMUL 9750**

Description Finamul 9750 is a unique premium blend of emulsifiers produced from raw materials derived from vegetable origin.

EEC No- E 481+E 471

Product Descriptions

Appearance	Creamish Powder
Odour	Neutral fatty
Taste	Neutral fatty

Specifications

Acid Value	50 Max
Iodine Value	3 Max
Melting Point	55 \pm 5 $^{\circ}$ C

Applications

As an emulsifier, dough conditioner in baked products.

Nutritional Information: (based on 100 gms)

Energy	3600kJ / 850 Kcal
Fat	75
Carbohydrates	0
Protein	0
Organic acids	25

Storage

To be stored in original packaging in cool (max.20 $^{\circ}$ C) & dry place, away from direct heat and sunlight. Finamul 9750 is hygroscopic and may cake during shipping and storage in non ideal storage condition.

Due to hygroscopic nature, Finamul 9750 may form agglomerates on prolonged storage, and/or storage under excess weight.

Shelf Life

One year from the date of production, if stored under mentioned storage conditions and unopened packaging.

Legal Status

Finamul 9750 meets the specifications fixed by FAO/WHO and the EU. However, users must check for permissibility for the use of this product in foods in their own country as the food laws may differ in each country.

Packing

25 Kg. Boxes with PE liner.

Additional Information

MSDS/Non GMO/Allergen/Kosher/Halal/HACCP certificates are available upon request.

(The recommendation in this bulletin are made without guarantee since the conditions of use are beyond our control. Users should make their own tests depending on machinery available and desired properties.)