

— MORE PLEASURE, LESS GUILT. —

ZÛSTO®

GOURMET

made in Belgium

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) fibers, 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. (Patent pending)

NUTRITIONAL LABELLING

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

ENERGY:	403 KJ / 98 KCAL
FAT:	0,0 g
OF WHICH SATURATES:	0,0 g
CARBOHYDRATES:	29,0 g
OF WHICH SUGARS:	0,9 g
OF WHICH POLYOLS:	28,0 g
FIBRE:	18,0 g
PROTEIN:	0,0 g
SALT:	0,1 g

INGREDIENT LABELLING

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

Bulking agent (polydextrose), soluble maize fibres, chicory fibres, sweeteners (isomalt, erythritol, 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 (25kg multilayer paper bags with PE-liner).

PACKAGING

Zùsto® is available in 25kg bags net. Bigbags on demand (700 kg net)

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

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MICROBIOLOGICAL ANALYSIS

Parameter	Norm/g	Method
Total aerobic 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 glycemic response ✓ No added sugar

APPLICATIONS

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

THIS INFORMATION IS PROVIDED AS INFORMATION AND THEREFORE CANNOT BIND SDC N.V.

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