

## DESCRIPTION

TRIMOLINE® is derived from the crystallization of the sucrose molecule present in French sugar beet.

TRIMOLINE® is an inverted syrup, it is partially crystallized and produced in our factories in France. Its highly dry substance and the presence of micro crystals explains the thick aspect resulting from the hydrolysis of sucrose.

## APPLICATIONS

TRIMOLINE® is made up of equal parts of fructose and glucose resulting from the hydrolysis of sucrose. Used as a technical ingredient it has specific properties: anti-caking agent, higher sweetness, better conservation, higher colouration, lower freezing point...

TRIMOLINE® is used in many bakery and pastry applications.

## LABELLING

TRIMOLINE® must be mentioned under the designation of "crystallized inverted sugar syrup".

## INGREDIENTS

82% Crystallized inverted sugar syrup, 18% Water.

## REGULATIONS / QUALITY GUARANTEES

TRIMOLINE® is in compliance with the European Union regulation regarding nutritional aspects and with the law:

- ▶ Regulations 178/2002/EC and 852/2004/EC relating to the **hygiene of foodstuffs**
- ▶ Directive 2001/111/EC on certain sugars intended for **human consumption**
- ▶ Regulation 1935/2004/EC on materials intended for entry into contact with **foodstuffs**
- ▶ Regulation 1881/2006 on the maximum levels for certain **contaminants** in foodstuffs
- ▶ Regulation 396/2005 on the maximum limits applicable to **pesticide** residues in or on foodstuffs

This product is a conventional product, not derived from **GMOs** according to regulations 1829/2003 and 1830/2003.

This product is free of any ingredient in the form of manufactured **nanomaterials**.

This product did not undergo **irradiation** treatment.

This product does not contain any of the **allergen** products listed on the INCO EU Regulation No 1169/2011.

## CHARACTERISTICS

### PHYSICO/CHEMICAL

Saccharose content	≤ 5% of dry matter
Invert Sugar (glucose, fructose)	≥ 95% of dry matter
Density 20/4	1.400+/-0.010
Conductimetric Ash	≤0.08% of dry matter
SO <sub>2</sub>	≤ 4 mg/kg of dry matter

### QUALITATIVE CRITERIA

Dry Matter	82% +/- 1%
Refractometric Brix	80,3 +/- 1
pH	5,5 +/- 0,5
Colour in solution	65 ICUMSA max
Indicative viscosity at 20°C	1500 P

### MICROBIOLOGY

Mesophilic bacteria	< 200 cfu/10g
Yeasts	< 100 cfu/10g
Moulds	< 100 cfu/10g

**NUTRITIONNAL CHARACTERISTICS (per 100g)**

Energy	1394 kJ ; 328 kcal	Proteines	0 g
Carbohydrates	82 g	Fat	0 g
Of which Sugar	82 g	Of which Saturated Fat Acids	0 g
		Salt	0 g

**DELIVERY IDENTIFICATION**

These elements are printed on each container:

Delivery: **JJJ A UU XXX** (JJJ = day number of production +500, A = year, UU = factory, XXX = internal identifier).

**PACKAGING****BUCKET**

**2 Kg Net**  
**(Box 12 Kg)**

Pallet 600 Kg net \_ 4 layers of 11 boxes + 1 layer of 6 box)

**7 Kg net**

Pallet 630 Kg net – 5 layers of 18 buckets

**11 Kg net**

Pallet 715 Kg net – 5 layers of 13 buckets

**BARREL**

**16 Kg net**

Pallet 704 Kg net – 4 layers of 11 buckets

**35 Kg net**

Pallet 840 Kg net – 3 layers of 8 barrels

A chipboard pad is inserted on the pallet before putting the buckets and the barrels.

The loaded pallet is then wrapped in a polyethylene cover.

**SHELF LIFE / DATE OF MINIMUM DURABILITY**

Shelf life of **12 months** from the date it was originally packed.

The date is written on a label stucked on each container: AA MM JJ (AA = year, MM = month, JJ = day).

**PRESERVATION & CONDITIONS OF USE**

TRIMOLINE<sup>®</sup> should be stocked at a temperature of 15 to 25°C with a maximum relative humidity of 65%.

The product must avoid thermic shocks, contact with humid surfaces and odorous products.

Up-dated : 2023/05/30

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