

Product Data Sheet

FINAMUL CG 3000

Description Finamul CG 3000 (Partially neutralized Citric acid ester of mono-diglycerides) produced from raw materials derived from vegetable origin.

EEC No- E 472c

Product Descriptions

Appearance	Creamish White Flakes
Odor	Neutral
Taste	Neutral

Specifications

Acid Value	20-30
Iodine Value	3 max.

Applications

As an emulsifier in the meat & sugar and anti-spattering agent in oils and fats.

Nutritional Information: (based on 100 gms)

Energy	3200kJ / 750 Kcal
Fat	80
Carbohydrates	0
Protein	0
Organic acids	20

Storage

To be stored in original packaging in cool max.25-30°C & dry place, away from direct heat and sunlight.

Shelf Life

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

Legal Status

Finamul CG 3000 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

20 Kg. Boxes

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.)