

— 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.**