

**Pro-Tex 0360FC**

***PRODUCT DATE SHEET***

**Pro-Tex 0360FC** is a white, cream-colored powder. A batter is made by adding water to **Pro-Tex 0360FC**. When the batter is used on products to be fried, it gives a clear and crispy texture to finish products. It reduces the fat absorbance and forms a crispy outer layer to a finish product.

**Quality Standard:** Food Grade, meeting vegan diet requirement.

**Applications:** Apply **Pro-Tex 0360FC** in the concentration of 0.3 to 1.0 % as batter. We recommend the use of **Pro-Tex 0360FC** in your fried products. It reduces the absorbance of fat into the products to be fried and form a thin crispy outer layer.

**Ingredients:** Starch, xanthan gum, guar gum, agar agar, and phosphates.

**Package:**  
The standard packing for this product is 50 lbs per Kraft bag. Other packing is available by customer request.

**Storage:**  
Store in shady, cool, and dry places. When open, keep in a moisture-tight container.



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Disclaimer: The information presented herein is accurate to the best of our knowledge. All of our products are sold with understanding that consumers conduct their own test to determine suitability for their uses. Statement contained herein should not be construed as express or implied representations or warranties.

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