



# ProFood International, Inc.

## Pro-Tex 0680

### PRODUCT DATE SHEET

**Pro-Tex 0680, . It provides valuable functional benefits in improving texture. It brings viscosity, elasticity, & water holding capacity, giving desired structure and texture to various processed foods.**

#### Typical Chemical and Physical Properties:

Typical Chemical Properties:

Moisture:	5.50%
Protein (N X 6.25):	0.40%
Fat:	0.60%
Total Carbohydrates:	92.6%
Sodium:	250mg/100g

#### Micro:

Total Plate Count:	<10,000 UFC/g
Yeast and Mold:	<200 UFC/g
Salmonella- ELFA:	Negative/100g
E. Coli. 3 tube MPN:	<3/g
Coliforms:	<10/g

**Test method:** FDA-BAM for Yeast & Mold and AOAC methods for rest of items.

**Ingredients:** methylcellulose, wheat starch, inulin (soluble fiber), monosodium phosphate, tricalcium phosphate, and sodium chloride.

**Storage:** Store in shaded, cool and dry places. Protect from light and moisture.

**Shelf life:** 2 years. **Packing:** normal pack size 40 or 50 LB in multi-wall paper bag.

**Shipping:** treat as common dry food ingredients.

**Ingredients:** Guar gum, methyl cellulose, xanthan gum, 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.

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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ProFood International, Inc. 40 Shuman Blvd, Suite 160, Naperville, IL 60563 , Tel:1-888-288-0081, Fax: (630)-527-9905