

EUREBA® D-01

A versatile sugar replacement solution that gives outstanding results in ice cream, yoghurt, fruit preparations and ripples for frozen desserts. Although EUREBA® D-01 is developed for dairy and fruit applications, it can perform well in a broader range of sugar reduction applications.

Article number: 9-012
HS number: 2106 90 92 60
Origin: Denmark / EU

Ingredients^{1,5}
Maltitol (E965), dextrin, steviol glycosides from stevia (E960a), inulin

Nutritional values (g/100g)²

Energy (kJ/kcal)	985/237
Fat	0
Carbohydrates	89
of which sugar	0
of which polyols	87
Fibre	10
Protein	0
Salt	0

Suitable application^{1,3}

Category no.	Category name*	ML**
03.	Edible ices	621.6
4.2.4.1	Fruit preparations	

*Restrictions may apply. Specific ingredient/food category legislation must be consulted when used in other applications. **Maximum usage level as expressed in g/l or g/kg

Recommended dosage

1 part blend* replaces 1 part sugar

*subject final adjustment

Microbiological specifications

Total aerobic microbial count	≤ 5000 cfu/g
Total yeasts and moulds	≤ 100 cfu/g
Enumeration of <i>E. coli</i>	≤ 10 cfu/g
<i>Salmonella spp.</i>	negative/25g

Typical product information

Appearance Off white powder

Chemical data

Loss of drying ≤2% w/w
pH 4 – 7.5

Heavy metal specifications

Nickel (Ni) ≤1 mg/kg
Lead (Pb) ≤0.5 mg/kg

Heavy metal specifications

Arsenic (As) ≤3 mg/kg

Allergen information²

Gluten	No	Peanuts	No
Celery	No	Sulphite	No
Crustacean	No	Soybeans	No
Mustard	No	Lupine	No
Eggs	No	Milk	No
Sesame	No	Mollusca	No
Fish	No	Nuts	No
Sulphur dioxide	No		

GMO⁴

No GMOs were used in the production of this product. No GMO labelling is required.

Recommended declaration^{1,2,5}

Bulking agent: maltitol; dextrin; sweetener: steviol glycosides from stevia; inulin

Packaging

15 kg paper bags / 480 kg big bags

Recommended storage conditions

Store under dry conditions at an ambient temperature of 10-25°C. Keep away from intense light.

Shelf life

24 months* from the production date

*in unopened package and store under recommended storage conditions

Regulatory references

¹According to Regulation (EC) 1333/2008.
²According to Regulation (EU) 1169/2011.
³According to Commission Regulation (EU) 1131/2011.
⁴According to Regulations (EC) 1829/2003 and (EC) 1830/2003.
⁵According to Regulation (EU) 2021/1156.

Disclaimer

The information contained herein is believed to be true and accurate. Deviations from the data specified above might occur due to normal uncertainty in sampling and methods of analysis. The information contained herein is subject to change without notice. It is the customer's responsibility to ensure that the usage of our sugar replacers is permitted according to the relevant legislation governing the application for which it is intended to use.