

EUREBA® B-02

A sugar replacement solution primarily for baked products such as cookies, muffins, sponge cakes and sweet bread. When used in proofed dough applications, it produces a slightly lighter crust compared to the sugar-based formulation. Although its primary application is in baked products, this product can perform well in a broader range of sugar reduction applications.

Article number: 9-005
HS number: 2106 90 92 60
Origin: Denmark / EU

Ingredients¹

Maltitol (E965), dextrin, polydextrose (E1200)

Nutritional values (g/100g)²

Energy (kJ/kcal)	966/232
Fat	0
Carbohydrates	77
of which sugar	0
of which polyols	75
Fibre	22
Protein	0.1
Salt	0

Suitable application¹

Category no.	Category name*	ML**
0.7	Bakery wares	qs

*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	≤ 200 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	≤5% w/w
pH	4 – 7.5

Heavy metal specifications

Arsenic (As)	≤3 mg/kg
Lead (Pb)	≤1 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		

GMO³

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

Recommended declaration^{1,2}

Sweetener: maltitol; dextrin, polydextrose

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 strong 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 Regulations (EC) 1829/2003 and (EC) 1830/2003.

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.