**CURDLAN QILIN FT1 FOR MEAT, RICE &FLOUR PRODUCTS , JULLY, VEGETARIAN FOOD**

TDS

**PRODUCT NAME**

CURDLAN

**RAW MATERIAL**

Curdlangum produced by fermentation of glucose

**APPLIED IN**

Meat, Rice & flour products, Jelly, Vegetarian food, etc.

**TECHNICAL PARAMETERS**

Appearance White to nearly white powder

Assay for curdlan (calculated as ≥80

anhydrous glucose)

Gel strength(g/cm2) ≥650

|  |  |
| --- | --- |
| pH | 6.0-7.5 |
| Loss on drying, % | ≤10.0 |
| Sulfated Ash (%) | ≤6.0 |
| Lead (mg/kg) | ≤0.5 |
| Total Plate Count (CFU/g) | ≤5000 |
| E. coli | Negative in 1g |

**PRODUCT CODE**

FT1

**FUNCTIONS**

Firming agent, Gelling agent, stabilizer, thickener

**SHELF LIFE**

24 months

**USAGE**

1. Blend with other gums or directly used in the production process of end-products;

2. It's suggested to mix with other ingredients, such as sugar, then disperse into cold water, or disperse in hot water(50-60℃);

3. Usage amount depends on the actual demand in production process.

**LEGAL BASIS**

JECFA,GB28304

**NET WEIGHT**

25.00 KG

**PACKAGE MATERIAL**

Outer: Kraft paper bag

Inner: PE bag, food grade