

**Product Specification**

Monday, 13 May 2024

Cakes, Muffins and Cookies - Miscellaneous Baking

6/04-C

<b>Product Name:</b>	SORBEX		
<b>Product Code:</b>	2710		
<b>Description:</b>	Powdered preservative		
<b>Function:</b>	Retardation of spoilage by moulds and yeasts in all non yeast raised baked products such as cakes, fillings etc.		
<b>Usage:</b>	0.1% - 0.2% on other ingredients. Note: Maximum usage rate is 0.2% on other ingredients. At this level Sorbex provides 1000 ppm Potassium Sorbate calculated as Sorbic Acid.		
<b>Ingredient Listing:</b>	Preservative (202), <b>Wheat</b> Starch.		
<b>Packaging:</b>	2710-30 Plastic sachet 5 kg.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 9 months		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	255	
	Energy - kj	1066	
	Protein g	0.2	
	Fat - Total g	0.2	
	Fat - Saturated g	0	
	Carbohydrate - Total g	28.4	
	Carbohydrate - Sugar g	0	
	Dietary Fibre g	0	
	Sodium mg	0	
	<b>Gluten</b>		
<b>GMO Status:</b>	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
<b>General:</b>	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations. Product manufactured on plant that handles wheat, soy, milk, egg, nut and seed products.		