

ETGY

Product Description:	ETGY is a highly performing enzyme preparation able to improve texture in several dairy products. Carrier: maltodextrin.		
Storage and Shelf-life:	At least 12 months in unopened packaging. It is advisable to keep the product away from sources of light and heat at temperature under 10°C.		
Usage:	The recommended dosage is 2 grams per 100 liters of milk to be transformed.		
Type and size:	Food grade heat-sealed bags of 1kg and sub-multiples.		
Microbiological characteristics:	Total count	< 5000	cfu/g
	Yeasts and Moulds	< 50	cfu/g
	E. Coli	absent in	25 g
	Salmonella SPP	absent in	25 g
Physical-Chemical characteristics:	Appearance:	powder	
	Color:	from white to off-white	
	Activity:	1300 IU/g	
GMO information:	Based on the informations received from suppliers of raw materials, this product does not contain GMOs and does not contain GM labelled raw materials produced from GMOs, as defined under the Regulations 1829/2003 and 1830/2003 of the European Union legislation.		
H.A.C.C.P. and Traceability:	Food.com ensures the proper management of products, observing the Internal Control Plan (HACCP) and the batch traceability procedures.		
Usage:	Suitable for the production of yogurt, sour cream and fresh cheeses.		

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	Allergens	Specifications
NO	Cereals containing gluten	
NO	Crustaceans and products thereof	
NO	Eggs and products thereof	
NO	Fish and products thereof	
NO	Peanuts and products thereof	
NO	Soybeans and product thereof	
NO	Milk and product thereof	
NO	Nuts and products thereof	
NO	Celery and product thereof	
NO	Mustard and products thereof	
NO	Sesame and product thereof	
NO	Mollusks and product thereof	
NO	Lupine and products thereof	
NO	SO ₂ >10mg/kg	

Safety information: Safety sheets available upon request.

Certifications available: FSSC 22000

Service: Please contact us for further information.