

# 162987 - Decomalt AA Isomalt

Low hygroscopicity; non-sticky candies do not require individual wrapping, while maintaining long shelf life and offering high flexibility with innovative packing concepts Mild sweetness( 50% sweetness of sucrose) Low cooling effect and sugar-like natural taste Does not promote tooth decay Low caloric value( 2kcal/g) Low glycemic index;beneficial to allhealth-conscious consume...



## MARKETING

High resistance to humidity. Long lasting flexibility. Superior shine. Stabilizing acids are not needed. Will not crystallize. Easily colored. White granules. Slightly hygroscopic substance. Sweet and odorless. Crystalline.

## PRODUCT SPECIFICATIONS

| Code                    |                | GTIN                            |   | Pack Description                       |                 |                      |  |
|-------------------------|----------------|---------------------------------|---|--|-----------------|----------------------|--|
| PA0100                  |                | 00837775000054                  |   | 1/15 LB                                |                 |                      |  |
| Brand                   |                | Brand Owner                     |   | GPC Description                        |                 |                      |  |
| Pastry 1                |                | Paris Gourmet                   |   | Sugar/Sugar Substitutes (Shelf Stable) |                 |                      |  |
| Gross Weight            | Net Weight     | Case/Catch Weight               | Country Of Origin                       | Kosher                                 | Child Nutrition |                      |  |
| 15.6 LBR                | 15 LBR         | No                              | Germany                                 | Yes                                    | No              |                      |  |
| Shipping                |                |                                 |   |  |                 |                      |  |
| Length                  | Width          | Height                          | Volume                                  | TlxHI                                  | Shelf Life      | Storage Temp From/To |  |
| 10 INH                  | 8 INH          | 10 INH                          | 0.46 FTQ                                | 25x05                                  | 351 Days        | 60 FAH / 77 FAH      |  |
| Traceability Regulation |                |                                 |   |  |                 |                      |  |
| Regulation Type Code    | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors |  |                 |                      |  |
| N/A                     | N/A            | N/A                             | N/A                                     |  |                 |                      |  |

## HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C)---UNIT UPC: 837775000054---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

672 Servings per container

**Serving Size** 100.0 GR

**Amount Per Serving**  
**Calories** 194

% Daily Value\*

**Total Fat** 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

**Cholesterol** 0 mg 0%

**Sodium** 0 mg 0%

**Total Carbohydrates** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 53 g

Includes 0 g Added Sugars 0%

**Protein** 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## INGREDIENTS

Hydrogenated saccharides derived from beet sugar.

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### PREPARATION & COOKING SUGGESTIONS

Use 3 parts Decomalt to one part water. Cook Decomalt and water in a heavy gauge pot or copper sugar pot until it reaches the hard crack stage (155-165 degrees C; 310-325 degrees F).

### SERVING SUGGESTIONS

For wedding cakes, special occasion cakes, displays, etc.Also: hard candies, coated products, chewing gum, chewy candies, baked goods and mixes, ice cream

### MORE INFORMATION