

Product Data Sheet

HANU SMOOTHY

Description

Hanu Smoothy (Mono & Diglycerides, selfemulsifying) produced from raw materials derived from vegetable origin.

EEC No- E 471

Product Descriptions

Appearance	Creamish White Powder
Odour	Neutral fatty
Taste	Neutral fatty

Specifications

Acid Value	3.0 max.
Iodine Value	3.0 max.
Monoglycerides Content	40% min.
Melting Point	60 ± 5°C

Applications

As an emulsifier in various food products like bakery products, ice creams, cookies, biscuits, chocolates, toffees, cheese spreads, coffee creamers, fudges, lubricant for extruded products like pasta.

Nutritional Information: (based on 100 gms)

Energy	3800 kJ/900 Kcal
Fat	100
Carbohydrates	0
Protein	0

Storage

To be stored in original packaging in cool max.25-30°C & dry place, away from direct heat and sunlight.

Shelf Life

One year from the date of production, if stored under mentioned storage conditions and unopened packaging.

Legal Status

Hanu Smoothy meets the specifications fixed by FAO/WHO and the EU. However, users must check for permissibility for the use of this product in foods in their own country as the food laws may differ in each country.

Packing

25 Kg. Bags with PE liner

Additional Information

MSDS/Non GMO/Allergen/Kosher/Halal/HACCP certificates are available upon request

(The recommendations in this bulletin are made without guarantee since the conditions of use are beyond our control. Users should make their own tests depending on individual requirements and desired properties.)
