

ABASTOL® 2021

Revision 03 11/2023

General description	Combination of Tetrasodium diphosphate and Pentasodium triphosphate E 450 (iii)/ INS 450 (iii), E 451 (i)/ INS 451 (i)	
	Colour: white powder	
	Appearance: powder	
	Odour: odourless or characteristic	
Applicable standards	ABASTOL® 2021 is a food grade product and complies with the requirements of the current EC Food Additive Regulation, Food Chemicals Codex (FCC), Codex Alimentarius (JECFA). Information on compliance to further standards are available on request.	
Regulation	Before using this product in foods the relevant restrictions must be checked and the correct use and dosage have to be verified.	
Typical values	pH (1%)	9.8 – 10.3
	P ₂ O ₅ [%]	54.0 – 56.0
	Na ₂ O [%]	43.0 – 45.0
	Bulk Density [g/l]	600 – 900
	Sieving <0.250 mm [%]	>95
	Not every value of above-mentioned parameters is specified. The typical analysis data may be subject to change without notice. To receive a full Product Specification Sheet, please contact us.	
Application	ABASTOL® 2021 is intended to be used in meat products and in Seafood products; surimi, fish paste and similar products.	
Recommended use	Emulsifier:	ABASTOL® 2021 is typically used at a dosage up to 0.5% final food. Further information is available on request.
	Stabilizer:	ABASTOL® 2021 is typically used directly with a maximum dosage of 8.75kg/tm for fish paste and similar products, and 1.75kg/tm for surimi, calculated based on the final product. Further information is available on request.

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November 2023

Packaging information

Standard packaging

ABASTOL® 2021 is available in 22.7 kg and 25 kg PSP bags.

Information on other packaging options is available upon request. All packaging materials comply with relevant EU and United States food contact legislation.

Shelf Life

36 months after the date of manufacture in original unopened packaging, stored in a cool and dry place and away from sunlight.

Labelling

Please check applicable national regulations regarding the declaration of ingredients on the final product label and the maximum limits allowed for the final product.

Suitable Diets

ABASTOL® 2021 is suitable for use in following diets.

- Vegetarian **Yes**
- Vegan **Yes**
- Kosher* **Yes**
- Halal* **Yes**

Nutritional information

calculated on **100 g**** of **ABASTOL® 2021**

Energy/ Caloric value 0.0kJ/ 0.0 kcal	<u>Minerals</u>
Protein 0 g	Sodium 33.0 g
Carbohydrates 0 g	Sodium, expressed as NaCl 84.0 g
- of which, Total sugars ... 0 g	Phosphorus 24.0 g
- of Which, added sugars 0 g	Calcium <3 mg
Fat 0 g	Iron <2 mg
- of which, saturates 0 g	Potassium <20 mg
- of which, trans Fat..... 0 g	<u>Vitamins</u>
Fibre 0 g	Vitamin A 0 µg
Cholesterol 0 mg	Vitamin D 0 µg

Allergens

None

* Certificate is available upon request

** The information given is calculated on the recipe. g in 100 g of product.

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