

# PROTERIA® CA

## PRODUCT DESCRIPTION SHEET

Code 0602	File name PDS0602	Analyst Ms. Shah	Version 03	Date 02/02/2022
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### DESCRIPTION

Proteria® CA is a cultured cane sugar fermented by *Lactobacillus paracasei*, which is mainly used to control water activities ( $a_w$ ) and bring pH stability. This eventually forms barriers against microorganism growth and maximizes overall quality in a variety of culinary products.

### KEY BENEFITS

- Prevention of microbial growth
- Increased overall quality stability by preventing pH falls, purge loss, color loss and acidification
- Shelf life extension
- Natural, Clean label

### APPLICATIONS AREAS

Culinary (e.g. Cooking sauces, Ketchup, Salad dressing, Mayonnaise)

### DIRECTIONS FOR USE

The recommended dosage has a range of 2 - 5 g/kg of final product (w/w). Proteria® CA can be directly added together with recipe ingredients, followed by even mixing.

The exact method of applying Proteria® CA depends on the application for which it is intended.

### COMPOSITION

Cultured (cane) sugar (w/w)	100%
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\*The exact percentage variations may occur from batch to batch.

### HEAVY METAL SPECIFICATIONS

Total heavy metal (mg/kg)	≤5
Lead (mg/kg)	≤1
Arsenic (mg/kg)	≤1
Cadmium (mg/kg)	≤1
Mercury (mg/kg)	≤1

### PHYSICAL / CHEMICAL SPECIFICATIONS

Appearance*	Brownish liquid
Flavour, odour and taste	Umami, bouillon
pH (10% aq sol.)	5.0-5.5

\*Appearance may vary from batch to batch.

### MICROBIOLOGICAL SPECIFICATIONS

Mesophilic bacteria (CFU/g)	<3,000
Yeasts and Molds (CFU/g)	<100
<i>E. coli</i> (I/g)	Absent
Enterobacteriaceae (CFU/g)	Absent
<i>Salmonella</i> spp. (I/25g)	Absent

*Staphylococcus* (I/25g)

Absent

### STORAGE

The shelf life is 24 months when stored unopened at room temperature in dry conditions, away from direct sunlight and odorous products.

When opened, store at room temperature in the original container.

### PACKAGING

Proteria® CA is available in 20 kg/barrel.

Packaging materials comply with Regulation (EU) No 1935/2004, 2023/2006 and 10/2011.

### ALLERGENS

Components	Yes/No
Peanut or its derivatives	No
Tree nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	No
Sesame or its derivatives	No
Eggs or its derivatives	No
Fish or its derivatives	No
Crustaceans and shellfish or their derivatives	No
Soy or its derivatives	No
Wheat, triticale or their derivatives	No
Mustard or its derivatives	No
Milk or its derivatives (e.g., Lactose)	No
Sulphites	No

### GMO STATUS

According to regulations EC No. 1829/2003 and 1830/2003. Microorganism used to produce Proteria® CA is not genetically modified.

### CERTIFICATION STATUS

Proteria® CA is KOSHER and HALAL certified.

### REGULATIONS

Proteria® CA is recommended to be labelled as cultured (cane) sugar, which are approved as GRAS by FDA, USA.

The regulations governing the use of Proteria® CA vary considerably in the countries in which it is currently approved. Advice regarding the legal status of this product is available on request.

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The information contained in this file is based on our own testing analysis and is, to the best of our knowledge, reliable. Users should, however, conduct their own test to determine the suitability of our products for their own specific purposes.



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