

Product Name: NuXtend Product Code: NuXtend 400

Description:

NuXtend® is a natural preservative derived through fermentation. It extends the shelf life of products and maintains the quality with economic benefits. The product is Kosher, Halal, and Non-GMO.

General:

Form Powder

Color Light Yellow to off-white

Solubility Readily soluble
Loss on drying 10% Max

Microbiology:

Total plate count (cfu/g) <1,000
Coliforms (cfu/g) <10
E.Coli (cfu/g) <10
Yeast and Mold (cfu/g) <10
Salmonella Negative

Nutrition:

Nutrient Per 100g

13,500
<1
102
1,100
<1

Ingredient Statement:

*Cultured Tapioca or Natural Flavor

Usage Recommendation:

Use level will depend on the product and about 0.2-1.0% is a good use range.

Regulatory:

All ingredients are GRAS and approved for use in food in the USA and EU. This product complies with FCC standards.

Allergen Statement:

There is no known allergen in the product.

Packaging:

Product is available in 40lb polyethylene-lined multi-wall Kraft paper bags, palletized and stretch wrapped. All packaging materials used are suitable for food applications according to FDA and EU regulations.

Palletization:

Multiwall Bag- 40LB	Net Wt.	40
	Gross Wt.	41
	# per Pallet	50
	Layers	10
	# per Layer	5
	Max Wt. Net	2000

Storage Recommendations and Expiry:

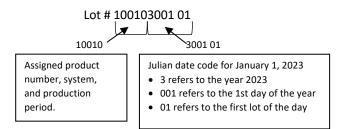
Product will last 2 years when unopened and stored in a cool dry place.

Label Example:



Lot Code Format:

NuTek's standard lot number format is an 11-digit code that groups products together for each batch, production system, and production period. The lot number is printed on an adhesive label affixed to each container or stamped directly onto the container.



For traceability purposes, NuTek can determine the plant location, production line, and the date of manufacturing of the product from the lot number.

^{*}Please consult your regulatory department for labeling