

Technical Data Sheet

Description

TAMALGA® BAKING is a plant-based powder blend designed to replace eggs in bakery applications - **especially, raised or biscuit dough**. It does not contain additive.

ex: brioches, cookies

Appearance: off white to beige powder

Smell: odorless | Taste: neutral

Particle size: 90% < 200 µm

Dosage / Way of Use

DILUTION TABLE	TAMALGA % kg	+	Water % kg	=	Total % kg
To make 1kg of liquid egg equivalent	20% 0,2 kg		80% 0,8 kg		100% 1 kg

- Powder form: Directly add TAMALGA® BAKING to the flour. Add dilution water with the aqueous phase of the formula. Follow DILUTION TABLE for dosage.

- Liquid form: Mix TAMALGA® BAKING with water following DILUTION TABLE: use a mixer or a whisk for 1 min.

Liquid form should be used within 8h and stored at 4° C. Anticipated dilution can increase performance.

Ingredients

Starches - Faba bean protein - Chlorella powder - **WHEAT** fiber* (gluten free)

Microbiological criteria

Criteria	Results	Methods
Escherichia coli /g	<10	Internal method
Salmonella /25g	Not detected	BKR 23/07-10/11
Coagulase positive staphylococci /g	<10	NF EN ISO 6888-1

TAMALGA® BAKING Nutrition per 100g

(US label)

Calories (kcal)	344
Total fat (g)	0,8
Saturated fat (g)	0,2
Trans fat (g)	0
Total carbohydrate (g)	77
Sugars (g)	1,4
Dietary fiber (g)	2,6
Protein (g)	5,6
Sodium (mg)	83,9
Cholesterol (mg)	0

Labelling

Starches - Faba bean protein - Chlorella powder - **WHEAT** fiber* (gluten free)

*To be mentioned in the case of USA labelling: The wheat has been processed to allow this food to meet the Food and Drug Administration (FDA) requirements for gluten-free foods.

Shelf-life

Should be used within 24 months after production date if stored in accordance with below recommendations.

Storage

Recommended to be stored under conditions not exceeding 25 °C and with less than 65% relative humidity for highest level of shelf life expectation.

Traceability Code

Batch number on the label

Packaging / Pallet Quantity

15/20 kg type of packaging

Quality Insurance

Manufacturer FSSC 22000



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Allergen declaration

The regulations (EU) No 1169/2011 and No 828/2014 and FDA regulations (21 CFR 101.91) require the declaration of allergen ingredients, regardless of the amount present in the product. According to this regulation foodstuffs may bear the term "gluten-free" if the gluten content does not exceed 20 mg/kg (ppm). FDA regulation 21 CFR 100.101(a)(4), requires that sulfites must be labelled on food only if it contain a detectable amount of any sulfiting agent ie 10 mg/kg (ppm).

We have thoroughly reviewed this product and confirm the following:

Allergen	Voluntary presence in the product	Cross-contamination to declare	Declarative threshold*
Cereals & cereal products containing gluten**	YES	NO	6,1 ppm
- contains gluten	NO	NO	20 ppm
Crustaceans & crustacean products	NO	NO	280 ppm
Egg & egg derivatives	NO	NO	2,3 ppm
Fish & fish products	NO	NO	12,1 ppm
Peanuts & peanut products	NO	NO	2,1 ppm
Soya & soya derivatives	NO	NO	10 ppm
Milk & milk derivatives including lactose	NO	NO	2,4 ppm
Nuts & nut products	NO	NO	0,8 ppm
Celery & celery products	NO	NO	1,3 ppm
Mustard & mustard products	NO	NO	0,4 ppm
Sesame seed & sesame derivatives	NO	NO	2,7 ppm
Sulphur dioxide and sulphites (expressed as total SO ₂)	NO	NO	10 ppm
Lupin & lupin products	NO	NO	15,3 ppm
Molluscs & mollusc products	NO	NO	10 ppm

* Based on the VITAL® 3.0, 2019 'ED₀₅' concept.

** Wheat, barley, rye, oat, spelt, kamut, sorghum, millet and hybride varieties...

The information contained in our data sheets complies with the requirements of the regulations in force and takes into account the most detailed information given the current state of our research and technology. It is recalled that our products are intended for use and exclusively for food use to the exclusion of any other use. The user is solely responsible, both to him and to third parties, including consumers, for the use he will make of our products. In the implementation of these, it will have to respect the regulations in force of which it will have to personally check the existence as well as the suitability for the desired use.

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Certifications & Regulations

Gluten-free

This product is gluten-free according to European regulations n°828/2014 and n°1169/2011.

Non-GMO

This product contains no genetically modified materials according to European regulations n° 1829/2003 and n°1830/2003.

Non-ionized

No component has been ionized. This product isn't concerned by the Directive 1999/2/EC of the European Parliament and of the council of 22 February 1999 regarding the labelling of food products treated by ionized beams.

Nanomaterials

This product does not contain and is not a manufactured nanomaterial, in compliance with European regulations No 2015/2283 and No 2011/696 and Art. R. 523-12 of the French Environment Code.

Contaminants and pesticide residues

This product complies with the food regulation (EU) No 2023/915 on the maximum levels for certain contaminants in foodstuffs and No 396/2005 on maximum residue levels of pesticides in or on foodstuffs.

Compliance of primary packaging materials

The product's packaging complies with the Regulation (EC) No 1935/2004 as amended, on materials and articles intended to come into contact with food, Regulation (EC) No 10/2011 of 14 January 2011 and No 2020/1245 as amended, on plastic materials and articles intended to come into contact with food, Regulation (EC) No 2023/2006 of 22 December 2006 as amended, on good manufacturing practices for materials and articles intended to come into contact with food.

ADDITIONAL INFORMATION

V Label : The product is suitable but not certified by the European label Label-V in the "vegan" category.

Halal : The ingredients used in the product are suitable for Halal foods



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Physico-chemical properties of TAMALGA® BAKING powder

Parameters	Results	Methods
moisture (%)	13,16 ± 0,05	NOM-247-SSA1-2008 (130°C, 1 hour, air-oven)
water activity	0,54 ± 0,00	ISO 21807:2004
density (g/cm ³ or g/mL)	0,7 ± 0,00	ISO 8967:2005 (pycnometer)
pH	7,51 ± 0,01	(2% in distilled water, 20°C)
color (L, a, b)	L : 76,79 ± 0,22 a : 0,45 ± 0,08 b : 13,44 ± 0,17	ISO/CIE 11664-4:2019
viscosity (mPa.s or cP)	0,84 ± 0,04	(2% in distilled water, 20°C, Couette cell, 30 sec, shear rate 600s ⁻¹)



Physico-chemical properties of liquid TAMALGA® BAKING (see DILUTION TABLE)

Parameters	Results	Methods
moisture (%)	82,6 ± 0,07	NOM-247-SSA1-2008 (130°C, 1 hour, air-oven)
water activity	0,98 ± 0,00	ISO 21807:2004
density (g/cm ³ or g/mL)	1,08 ± 0,00	AACC Method 55-50.01
pH	6,75 ± 0,02	NOM-F-317-5-1978 (20°C)
color	L : 47,22 ± 0,10 a : -0,20 ± 0,01 b : 12,16 ± 0,02	ISO/CIE 11664-4:2019
viscosity (mPa.s or cP)	13,02 ± 0,07	(distilled water, 20°C, Couette cell, 30 sec, shear rate 600s ⁻¹)