

Product Data Sheet

Product Name	Trimoline
Product Description	Invert sugar used to prevent sugar crystallization. Imparts a smooth texture in ganaches and ice creams. Prolongs shelf-life.
Country of Origin	USA
Ingredients	Trimoline
Appearance	White Powder
Flavor	N/A
Consistency	Powder
Packaging	Any
Odor	N/A
Melting Point	N/A
Shelf Life	5 years
Storage	Cool and dark shelf
Lot#	Varies

Nutrition Facts

Nutrient Amount Per	100g
Calories	140
Fat	6g
Saturated Fat	4g
Trans Fat	0
Cholesterol	30mg
Sodium	45mg
Carbohydrates	21g
Fiber	1g
Sugars	14g
added Sugar	0
Protein	2g
Vitamin D	0
Calcium	0
Iron	0
Potassium	0

Microbiological

Standard Plate Count	max 5000/g
Enterobacteriaceae	neg./g
Active Lipase/proteinase	neg./g
Mold and Yeast	max 50/g
Escherichia coli	neg./g
Samonella	neg./g