

Product Data Sheet

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| Product Name | Pearl Powder |
| Product Description | Chef Rubber Pearl Powder is a decorating color product for confectionary applications. The color palette includes stock blends with custom blending available. |
| Application | Used to color molded or panned chocolates. Used to add color effect to exterior any truffles, decorations, showpieces, cakes, desserts etc. as pursuant of the 21 CFR's, parts 170 through 199 including subchapters. |
| Ingredients | TITANIUM DIOXIDE, DEXTRIN |
| Appearance | White to Ivory Powder |
| Flavor | None |
| Consistency | Powder |
| Packaging | Trial Size, 50g Jar and Bulk |
| Odor | Odorless |
| Melting Point | |
| Shelf Life | Minimum 24 months |
| Storage | At room temperature |
| Lot# | |

Nutrition Facts

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|---------------------|------|
| Nutrient Amount Per | 100g |
| Calories | 0 |
| Fat | 0 |
| Saturated Fat | 0 |
| Trans Fat | 0 |
| Cholesterol | 0 |
| Sodium | 0 |
| Carbohydrates | 0 |
| Fiber | 0 |
| Sugars | 0 |
| Protein | 0 |
| Vitamin D | 0 |
| Calcium | 0 |
| Iron | 0 |
| Potassium | 0 |

Microbiological

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|--------------------------|------------|
| 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 |