



Vinfoerm Malox

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| FORMULA: | C ₄ H ₆ O ₅ CAS : 6915-15-7 EINECS : 230-022-8 Suitable for applications in the food industry. |
| COMPOSITION: | Assay : 99,0 – 100,5 % m/m Water : max. 0,3 % m/m |
| PHYSICAL PROPERTIES: | Visual aspect : White, odourless, free flowing granules Melting point : 127 – 132 °C Specific Rotation : -0,10 to +0,10 Particle size: 25 mesh (710 µm) : max. 1 % 100 mesh (150 µm) : max. 5 % |
| CHEMICAL ANALYSIS: | Fumaric acid : max. 1,0 % m/m Maleic acid : max. 0,05 % m/m Heavy metals : max. 10 ppm m/m Lead : max. 1 ppm m/m Arsenic : max. 0,5 ppm m/m Mercury : max. 1 ppm m/m Residue on ignition : max. 0,1 % Water insoluble matter : max. 0,1 % |
| MICROBIOLOGICAL ANALYSIS: | Not available |
| SHELF LIFE/STORAGE CONDITIONS: | Store in a cool, dry and well ventilated area. Shelf life: 2 years |
| SAFETY REGULATION: | Complete material safety data sheet available on request. |
| NUTRITIONAL COMPOSITION | (per 100 g) Energy value 300 kCal Carbohydrates 0 g - sugars g - polyols g - starches g Fat 0 g - saturated g - mono-unsaturated g - poly-unsaturated g - cholesterol mg Protein 0 g Organic acid 99,9 g |



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|---|---|-------|-----|---|-------------|--|----|--------------|--------|----|---------------|--|----|-----------------|--|----|-----------|--------|----|------------|--|----|---------------|--|----|-------------|------|----|----------------|--|----|--------|---|---|-----------|--|----|
| NUTRITIONAL COMPOSITION (CONT.) | <table> <tr><td>Water</td><td>0,3</td><td>%</td></tr> <tr><td>Barium (Ba)</td><td></td><td>mg</td></tr> <tr><td>Calcium (Ca)</td><td>0,0002</td><td>mg</td></tr> <tr><td>Chlorine (Cl)</td><td></td><td>mg</td></tr> <tr><td>Phosphorous (P)</td><td></td><td>mg</td></tr> <tr><td>Iron (Fe)</td><td>0,0001</td><td>mg</td></tr> <tr><td>Iodine (J)</td><td></td><td>mg</td></tr> <tr><td>Potassium (K)</td><td></td><td>mg</td></tr> <tr><td>Sodium (Na)</td><td>0,05</td><td>mg</td></tr> <tr><td>Magnesium (Mg)</td><td></td><td>mg</td></tr> <tr><td>Fibres</td><td>0</td><td>g</td></tr> <tr><td>Zinc (Zn)</td><td></td><td>mg</td></tr> </table> | Water | 0,3 | % | Barium (Ba) | | mg | Calcium (Ca) | 0,0002 | mg | Chlorine (Cl) | | mg | Phosphorous (P) | | mg | Iron (Fe) | 0,0001 | mg | Iodine (J) | | mg | Potassium (K) | | mg | Sodium (Na) | 0,05 | mg | Magnesium (Mg) | | mg | Fibres | 0 | g | Zinc (Zn) | | mg |
| Water | 0,3 | % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Barium (Ba) | | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calcium (Ca) | 0,0002 | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Chlorine (Cl) | | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Phosphorous (P) | | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Iron (Fe) | 0,0001 | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Iodine (J) | | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Potassium (K) | | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sodium (Na) | 0,05 | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Magnesium (Mg) | | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Fibres | 0 | g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Zinc (Zn) | | mg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| ALLERGENS (see ALBA-allergen list) (see also Directive 2000/13/EC, with amendments 2003/89/EC, 2006/142/EC and 2007/68/EC) | <p> Cacao: no Eggs: no Glutamate: no Gluten: no Wheat (*): no Oat: no Barley (*): no Rye : no Kamut : no Maize : no Spelt : no Chicken: no Milk (*):no Lactose : no Milk protein : no Nuts (oil) (*):no Peanuts (oil): no Pulses : no Beef: no Pork: no Crustaceans and Shellfish: no Fish (*) : no Molluscs: no Celery: no Coriander: no Lupin: no Mustard : no Sesame (oil, seeds) : no Soy (beans, protein, lecithin): no Carrot : no Sulphite (> 10 mg SO₂ / kg): no Sulphur dioxide (> 10 mg SO₂ / kg): no </p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Product suitable for following diets: | <p> Vegetarian: yes Vegan: yes Halal: yes Kosher: yes Celiac disease sensitive: yes Lactose intolerant: yes </p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |



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| REGULATORY INFORMATION: | complies with: - E296, FCC IV - EC Directive 2008/84/EC on food additives other than colors and sweeteners (See E296: Malic acid) - EC Regulation n° 1881/2006 setting maximum levels for certain contaminants in foodstuffs |
| BSE/TSE-STATEMENT: | The used ingredients for Vinfoerm Malox are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat-by product. |
| GMO-STATEMENT: | Vinfoerm Malox does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms. Vinfoerm Malox is falling under the scope of the EC Regulation n° 1829/2003 on genetically modified food and feed and the EC Regulation n° 1830/2003 on the traceability and labeling of genetically modified organisms and the traceability of products derived from them and to modification of Directive 2001/18/EC. |
| IONIZATION: | Vinfoerm Malox is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC). |