

MINCAL[®] MD

MINCAL[®] (MD) is a sugar replacer, which comprises of Malto dextrin (A low GI carbohydrate) and Sucralose (High intensity sweetener).

TEXT HIGHLIGHTS FOR PRODUCTS MADE WITH MINCAL[®]

- > **PRODUCT WITH NO ADDED SUGAR**
- > **DESIGNED FOR CALORIE CONCIOUS & WEIGHT WATCHERS**
- > **PRODUCTS WITH LOW GLYCEMIC INDEX**
- > **AFFORDABLE SUGAR REPLACER / COST SAVING**

WHY MINCAL[®] (MD) ...

MINCAL[®] (MD) is a genuine sugar replacer, with bulking equivalent to sugar. MINCAL[®] (MD) can be used in Bakery premixes. This is cost effective sugar replacer for volume based products.

INCAL[®] (MD) is sugar replacer. It replaces sugar by weight in all food recipes, eg- % 500g of sugar will be replaced with 500g of MINCAL[®] (MD).

APPLICATION:-Bakery premixes, Confectionary etc.

SUGGESTED USAGE LEVEL:- 1:1 to sugar weight by weight.

STORAGE:- It is suggested to store in a cool and dry place. Prolonged storage above 35°C should be avoided.

SHELF LIFE:-The quality of MINCAL[®] (MD) is 12 months from the date of production, when stored under prescribed conditions.

APPROVALS:- It complies with the Codex Alimentarius and Indian food law i.e. PFA, rule no 47.

PACKING:- 10 Kg, 25 Kg kraft paper bags.

* The recommendations in the sheet are made without guarantee, since the conditions of use are beyond our control. User should conduct their own tests depending on desired properties.