

# PRODUCT DATASHEET

## TEXTURA<sup>TM</sup> Tempo Ready B

### Product description

TEXTURA<sup>TM</sup> Tempo Ready B is a unique texturizing solution for culinary professionals. Fast and easy to use, it opens a world of fine dining sensations while saving both the time and effort of chefs. In addition to the reduced preparation and setting time, it can be added directly to the mass you want to jellify, avoiding excess water. With an excellent mouthfeel, intense flavor release, and enhanced stability over time, TEXTURA reveals the ultimate texturizing power of gelatin, a delight for chefs and diners alike.

### Product preparation

Add TEXTURA<sup>TM</sup> Tempo Ready B without pre-hydration to the mass you want to jellify very slowly and stir gently for 2 minutes. Circular motions, starting from the center of the bowl to the edges. Make sure that preparation is homogeneous.

Preparation temperature: Room temperature ( $\geq 20$  °C).

### Ingredient statement

Made from 100% bovine gelatin.

### Nutritional Information (typical values as sold per 100 g)

Average nutritional value	Value	Unit
Energy	370	Kcal*
	1,573	kJ
Protein	$\geq 95$	g
Carbohydrates	0	g
Fat	0	g
Salt	< 0.76	g

## Allergen Information

TEXTURA™ Tempo Ready B does not contain any substances listed as allergen in Annex II of Regulation 1169/2011 and in the Food Allergen Labelling and Consumer Protection Act (FALCPA), except for sulfur dioxide, which is generally present at levels lower than 10 mg/kg.

## Dietary Information

Suitable for vegans	No
Suitable for vegetarians	No
Suitable for diabetics (Diab. Mellitus)	Yes
Suitable for coeliacs	Yes
Suitable for Islamic meals (Halal Certificate available upon request)	Yes
Suitable for Jewish meals (Kosher Certificate available)	Yes

## Microbiological properties (typical analysis)

Analysis	Specification	Unit	Test method
Total aerobic microbial count	< 1,000	CFU/g	USP
Escherichia coli	Negative	/10 g	USP
Salmonella	Negative	/5x25g	ISO 6579
Anaerobic sulfite-reducing bacteria	< 10	CFU/ g	SPS agar
Yeasts and Molds	< 100	CFU/ g	Wurtz agar

## Storage and shelf life

In unopened packaging, stored in a dry environment at ambient temperature with no specific odor, TEXTURA™ Tempo Ready B can be stored for 5 years.

## Packaging Information

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<b>Product packaging</b>	500 g stand up pouch with spout. These pouches are placed in a carton box. or 18 kg aluminum bag. This bag is placed in a carton box.
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<b>Palletization</b>	500 g: 612 spout bags per pallet, 18 boxes per palette and in each box 34 pouches (306 kg per pallet) or 18 kg: 18 boxes per pallet (324 kg per pallet)
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*T. Artys*

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