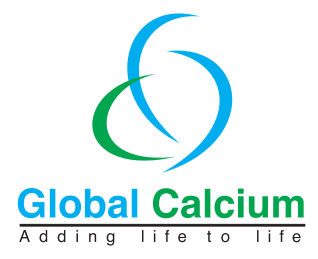




GloCal[®], a super solution to Calcium Fortification Product information

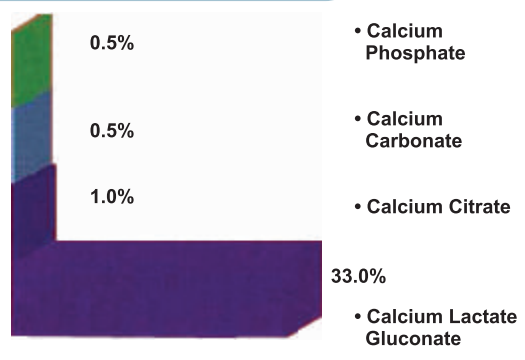
**GloCal[®], provides cutting edge organoleptic properties:
Neutral pH. Super Solubility. Super Clarity.**



Benefits

- Instant dispersability & solubility in hot and cold water upto 30 %
- Neutral taste, crystal clear & odorless
- RDA of 1.6 grams of GloCal 20% of Calcium
- Excellent Bioavailability due to lactate gluconate combination

Solubility of Ca & Mg salts



Applications

- Bottled Water
- Mouth Dissolving Tablets
- Baby Food
- Senior Food
- Isotonic Drinks
- Syrup Supplements
- Vitamin Water
- Yogurts
- Instant Soups
- Carbonated Drinks
- Nutrition Bars

Technical Information

Dissolving Properties

- Time for 1 gram @ 20°C = 0.3 seconds

General

- Appearance: White Powder
- Calcium Source I: Lactate
- Calcium Source II: Gluconate
- Calcium Content: 12.4-13.3%

Physical Properties

- Loss on Drying: Max. 6%w/w
- Bulk Density: 300-650 kg/M³
- Shelf Life: 3 years

Microbiology

- Standard Plate Count: Max 500 cfu/g
- Yeasts: Max 5 cfu/g
- Mould: Max 45 cfu/g
- Salmonella in 50g: Absent

Kosher & cGMP

- Kosher Certificate: Star K (Parve)
- WHO cGMP: HACCP

Labeling & GRAS

Labeled as: Calcium Lactate & Calcium Gluconate. Both are included on US GRAS list for use as Direct Food Substance