

Logic™ sweet

LOW-CALORIE SWEETENER

PRODUCT DATASHEET

PRODUCT DESCRIPTION

Logic™ Sweet *HI* Low-Calorie Sweetener is specifically designed and processed for use with liquid and dry mix applications especially in recipes or ingredients in which **Logic™** Sweet *HI* Low-Calorie Sweetener can replace sugar's major role in maintaining the sweetness profile of natural sugar and recipe characteristics. **Logic™** Sweet *HI* Low-Calorie Sweetener has a *naturality index* of 92% min. due to natural high intensity sugarcane sucrose.

PRODUCT CODE

Logic™ Sweet *HI*

INGREDIENTS

SUGAR / SUCROSE
SUCRALOSE

PHYSICAL SPECIFICATION

APPEARANCE : Powder
SOLUBILITY : Very soluble in water (1 g in 0.5 mL).
Slightly soluble in Ethanol (96%).
Not suitable in anhydrous Ethanol.

SENSORY CHARACTERISTICS

PRODUCT COLOUR : White (ICUMSA: Max 50)
ODOUR : Sweet odour
TASTE PROFILE : Sweet taste

CHEMICAL PROPERTIES

PARAMETER	UNIT	VALUE
Moisture	g/100g	<1.2
Arsenic	mg/kg	<2
Lead	mg/kg	<2
Copper	mg/kg	<2

NUTRITIONAL INFORMATION

PARAMETER	UNIT	Per 100g	Per Serving (0.125g)* Eqv Sweetness of 5g Sugar
Energy / Calories	kcal	400	0.5
Fat	g	0	0
Carbohydrate	g	100	0.125
Protein	g	0	0

*Per serving is based on the sweetness comparison to 5g of sucrose (Sugar)

MICROBIOLOGICAL SPECIFICATION

AEROBIC PLATE COUNT : <10 CFU/g
COLIFORM COUNT : <10 CFU/g
YEAST AND MOLD COUNT : <100 CFU/g

APPLICATIONS

Suitable to be used in any food products that contain sugar such as beverages, bakery and confectionery products, frozen desserts and ice cream. **Logic™** Sweet *HI* Low-Calorie Sweetener can provide great sugar-like taste and no unpleasant aftertaste. **Logic™** Sweet *HI* Low-Calorie Sweetener also has excellent heat stability and ingredient compatibility.

RECOMMENDED DOSAGE :

Logic™ Sweet *HI* Low-Calorie Sweetener is sweeter than sugar. Only 1-5% is needed to replace the entire sugar amount of food product.

PRODUCT PERFORMANCE :

When suitably applied, **Logic™** Sweet *HI* Low-Calorie Sweetener can reduce the calories of food products without causing any unpleasant taste.

PACKAGING SPECIFICATION

Kraft Paper bags with polypropylene(PP) inlay. Available in 50 kg pack sizes. Keep bags tightly sealed in a cool and dry environment.

STORAGE CONDITION

Store in a clean, cool, and dry condition.

SHELF LIFE

Shelf life of product under recommended storage conditions:
24 months.

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