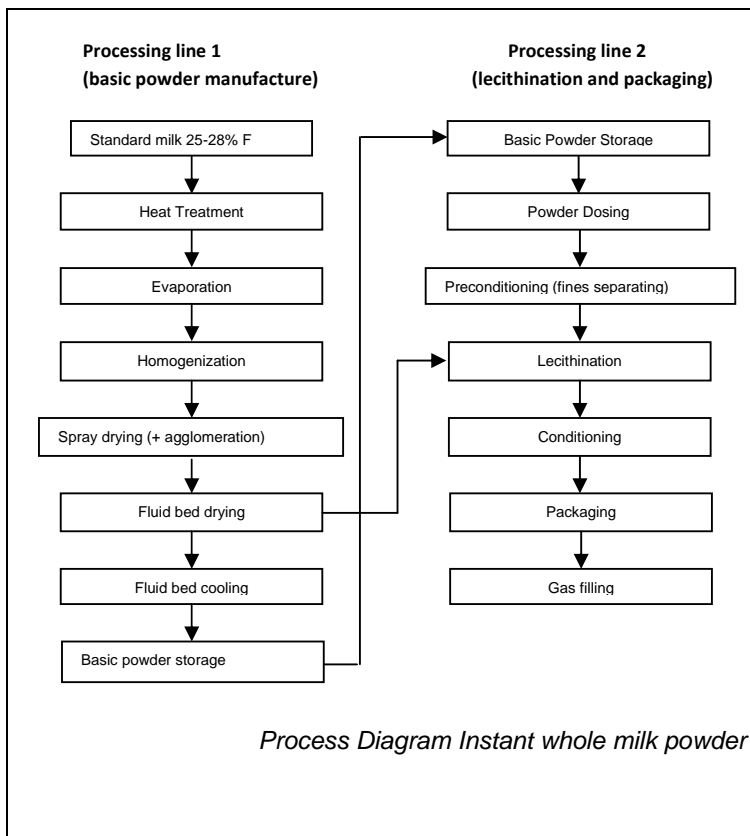


Giio-Insta



Instant food comprises many difficult to disperse materials like proteins, fibres, vitamins or minerals which need to be dissolved in cold water, milk or other aqueous solutions. Hydrophobic powders repel water so difficult to disperse such as high fat content powder. On the other hand hydrophilic powders attract water and get hydrated immediately to form lumps. These instantizing problems can be solved with Giiava Instantizer. Instantizing can be done by spraying and coating Giiava Instantizer on such hydrophilic or hydrophobic powder's surface.



Key Benefits

- To help proteins and other materials disperse in aqueous systems.
- Used in foods as a viscosity modifier, dispersant, and lubricant.
- Promotes even blending and mixing.
- Facilitates even ingredients distribution.
- Improves dispersal of high fat powders.
- Enhances hydration of high protein ingredients.
- Ideal product for applications includes instantizing fatty powders such as milk powders.

Specifications

Analytical Data	Soya Instant mix	Sunflower Instant mix
Phosphatides (as acetone Insoluble %)	Min 30	Min 27
Moisture (%)	Max 1	Max 1
Acid Value (mg KOH/g)	Max 20	Max 20
Viscosity (Cps)	Max 200	Max 200
Hexane Insoluble (%)	Max 0.3	Max 0.3
Total plate count (cfu/g)	Max 1000	Max 1000
E Coli (per g)	Absent	Absent
Enterobacteriaceae (per g)	Absent	Absent
Salmonella (per g)	Absent	Absent
Mould count (cfu/g)	100	100
Yeast count (cfu/g)	100	100

Packaging

Bulk ISO, 200 kg metal drums, 240 kg HDPE drums, 1000 kg IBC

Storage & Shelf Life

Store in cool dry place below 25° C for not more than 18 months from manufacturing



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