

Noodex™

PRODUCT DATE SHEET

Noodex™ is noodle texture enhancer, a white powder. It is formulated to dissolve in cold water and provide functionality to the noodles. It provides valuable functional benefits in improving texture, especially the flexibility, toughness, dough stability and reduction of turbidity for noodle soup.

Quality Standard:
Food Grade,
meeting vegan diet requirements.

Applications: It is suggested to use 0,18% in noodles or baked goods. For a better effect, apply in the range of 0.1 to 0.5 % in the formulation.



Ingredients: various phosphates.

Package:
The standard packing for this product is 50 lbs per Kraft bag. Other packing is available by customer request.

Storage:
Store in shady, cool, and dry places. When open, keep in a moisture-tight container.

Disclaimer: The information presented herein is accurate to the best of our knowledge. All of our products are sold with understanding that consumers conduct their own test to determine suitability for their uses. Statement contained herein should not be construed as express or implied representations or warranties.

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