

The CLEAR Solution to Calcium Fortification Product Information

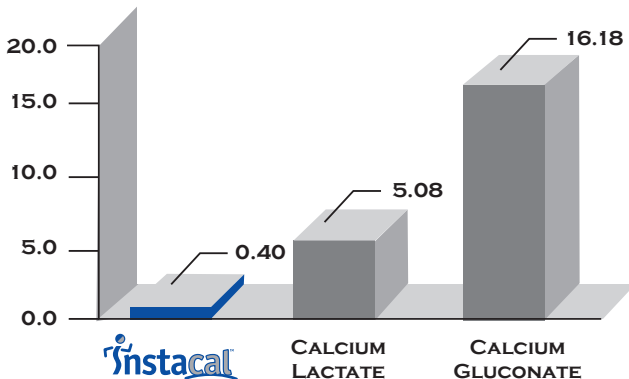
The latest innovation in calcium supplementation, InstaCal™ offers advantages never seen before: instant solubility for a clear, clean tasting product.

Benefits

- Instant solubility in cold and hot water
- Tasteless, odorless and colorless when dissolved
- Considered a "Good Source Of," just one gram of InstaCal™ provides 10% of the RDI for Calcium
- Highly bioavailable
- Excellent for fortifying most foods and beverages

Dissolving Time of Calcium Salts

1 gram of Calcium salt in 100 ml water at 20°C



Applications

- Bottled Water
- Isotonic Beverages
- Nutrition Bars
- Instant Soup
- Instant Pudding
- Baby Food
- Dairy Products
- Hot Cocoa Mix
- Many Other Uses

Technical Information

General

Appearance	White powder
Calcium source	Lactate-Gluconate
Calcium content	9.4-10.6%
Organoleptic features	Tasteless and odorless when dissolved

Physical properties

Loss on drying	12% max
Bulk density	400-650 kg/m ³

Microbiology

Standard plate count	1000/gr max
Yeasts	10/gr max
Mold	50/gr max
Salmonella	Negative

Packaging

10 kg	Foil pouches in cartons
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Labeling

Labeled as Calcium Lactate-Gluconate

Shelf life

Two years when stored under cool and dry conditions

Kosher

Kosher certificate available