

Certiseal[®]

Particulate Adhesive System

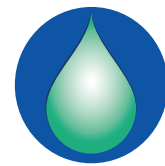
Certiseal[®] Particulate Adhesive Systems are a fat and preservative free dry blend system which can be dissolved into water or vinegar and used to adhere particulates, including seeds, herbs, and spices.

- Plant-based
- Clean label
- Fat free

The Certiseal Particulate Adhesive System is suitable for the following applications:

- Nuts — large particulate or powder adhesion (*oil or sugar syrup replacement*)
- Granola/Nut Bars — *clusters/bar (adhesion sugar syrup replacement)*
- Chips/Pretzels — *powder/large particulate adhesion*
- Jerky — *dry rubs*





Typical Nut Application Procedures:

- 1 Dissolve Certiseal® dry adhesives in water or vinegar at recommended levels manually or using a mixer. It's ready to use once the dry blend is fully hydrated.
- 2 The following needs to be done in a coating pan or a with mixing utensil. Depending on the size of the seasonings, and/or how the seasonings appear on the substrates, there are two application methods available: one step method and two step method. The typical usage level of the seasonings could be 5-30%.

One Step: mixing seasonings/hydrated adhesive together before applying.

Two Step: applying hydrated adhesive first, then tossing in seasonings.

- 3 Tumble the batch until all seasonings go on the substrates uniformly.
- 4 Dry the batch with hot air in the pan, or roast the batch after removing it from the pan.

Technical Information

Shelf Life	2 years from the date of manufacture.
Non GMO	Does not contain Genetically Modified Organisms (GMO's) and is not subject to GMO labeling requirements
Certification	Certified Kosher Pareve by the Chicago Rabbinical Council.
Allergen Free	This product does not contain any allergens.

