

PRODUCT DESCRIPTION - PD 20048-19.0EN

Material no. 117511

CREMODAN® SE 709 VEG

Emulsifier & Stabiliser System

Description

CREMODAN® SE 709 VEG is a fully integrated blend of food-grade emulsifier and stabilisers. CREMODAN® SE 709 VEG consists of uniform yellowish beads. All components are based on raw materials of non-animal origin.

Application areas

Hardened ice cream and milk ice.

Potential benefits

- Ensures dust-free handling
- Compensates for quality reduction in low-cost recipes
- Imparts excellent creamy mouthfeel and very fine and smooth texture
- Improves consistency and imparts good melting resistance
- Imparts very dry extrusion even at low and moderate overrun
- Imparts clean-eating properties
- Prevents shrinkage and retards ice crystal growth during storage

Usage levels

(Guidelines based on total product, unless indicated otherwise)

4% fat	0.65 %
6% fat	0.60 %
8% fat	0.55 %
10% fat	0.50 %
12% fat	0.45 %

Directions for use

CREMODAN® SE 709 VEG may be added directly at any stage during mix preparation prior to pasteurisation and homogenisation, irrespective of the mix temperature chosen.

Composition

- Mono- and diglycerides of fatty acids - E471
- Locust bean gum - E410
- Guar gum - E412
- Carrageenan - E407

The following antioxidants are added:
Alpha-tocopherol - E307, max. 100 mg/kg
Ascorbyl palmitate - E304, max. 100 mg/kg
Citric acid esters of mono- and diglycerides of fatty acids - E472c, max. 200 mg/kg

The antioxidants serve no technological function in the final food, and consequently they do not have to be labelled.

Properties

(Methods of analysis available on request)

Loss on drying	max. 6 %
Ash	max. 4 %
Emulsifier	max. 72 %

Microbiological specifications

(Methods of analysis available on request)

Total plate count	max. 10,000 /g
Yeast and mould	max. 500 /g
Salmonella	absent in 25 g
Staphylococcus aureus	absent in 1 g
Listeria monocytogenes	absent in 25 g
Bacillus cereus	max. 100 /g
Sulphite-reducing clostridia	max. 10 /g
Enterobacteria	max. 100 /g
E.coli	absent in 1 g

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Heavy metal specifications

(Methods of analysis available on request)

Arsenic (As)	max. 3 mg/kg
Lead (Pb)	max. 2 mg/kg
Mercury (Hg)	max. 1 mg/kg
Cadmium (Cd)	max. 1 mg/kg
Heavy metals (as Pb)	max. 20 mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy	670 kcal/ 2750 kJ
Protein	1 g
Carbohydrate	not applicable
- of which sugars	not applicable
Fat	68 g
- of which saturates	45 g
Trans fatty acids	12 g
Fibre	25 g
Sodium	not applicable

Storage

CREMODAN® SE 709 VEG should be stored away from odorous products under conditions not exceeding 30°C and 80% R.H.

Best before date is 2 years from date of production when stored in the unopened packaging.

Packaging

Heavy-duty bags of 25 kg net (55.1 lbs).

Industrial pallet of 625 kg

Customs tariff no. 3824.90

Purity and legal status

The additives included in CREMODAN® SE 709 VEG meet the specifications laid down by the FAO/WHO, the EU, and the Food Chemicals Codex where applicable.

Local food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country. Advice regarding the legal status of this product may be obtained on request.

Safety and handling

A Material Safety Data Sheet is available on request.

Country of origin

Denmark

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Allergens

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	Cereals containing gluten	
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soyabeans	
	X	Milk (incl. lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (>10 mg/kg)	Trace level (below 1 mg/kg)
	X	Lupin	
	X	Molluscs	

According to Directive 2007/68/EC: Wheat-based glucose syrups including dextrose and products thereof; and fully refined soybean oil and fat and products thereof are exempt from labelling according to Annex IIIa to Directive 2000/13/EC as regards certain food ingredients.

GMO status

According to regulations EC Nos. 1829/2003 and 1830/2003: The raw materials and processing aids used in the production of this product do not contain or consist of GMOs, and are not produced from GMOs. The raw material can be traced back to its origin. Adventitious and unavoidable GM cross contamination is not exceeding the limit of 0.9%. Questionnaire has been used as documentation.