

PRODUCT DESCRIPTION - PD 231778-4.1EN

CREMODAN® 1001 IcePro

Emulsifier & Stabiliser System

Description

CREMODAN® 1001 IcePro is a fully integrated blend of food-grade emulsifier and stabilisers. CREMODAN® 1001 IcePro consists of uniform off-white beads.

Application areas

Hardened ice cream and milk ice.

Potential benefits

- Ensures dust-free handling
- Imparts very good clean-eating properties and good flavour release
- Imparts fine and smooth texture with good, creamy mouthfeel
- Imparts improved consistency and good melting resistance
- Imparts excellent air distribution and stable overrun
- Prevents shrinkage during storage

Usage levels

(Guidelines based on total product, unless indicated otherwise)

Hardened ice cream and milk ice 0.60-0.65 %

Directions for use

CREMODAN® 1001 IcePro may be added directly at any stage during mix preparation prior to pasteurisation and homogenisation, irrespective of the mix temperature chosen.

Composition

- Propane-1,2-diol esters of fatty acids - E477 *
- Mono- and diglycerides of fatty acids - E471
- Locust bean gum - E410
- Guar gum - E412

*) E477 - 46%

The following antioxidants are added:

Alpha-tocopherol - E307, max. 100 mg/kg
Citric acid - E330, max. 200 mg/kg

The following carrier is added:

Silicon dioxide - E551 - 3%

The antioxidants and the carrier 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. 5 %
Emulsifier	max. 72 %

Microbiological specifications

(Methods of analysis available on request)

Total plate count	max. 10,000 /g
Yeast and mould	max. 500 /g
Coliforms	absent in 0.1 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

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Heavy metal specifications

(Methods of analysis available on request)

Arsenic (As)	max. 3 mg/kg
Lead (Pb)	max. 5 mg/kg
Mercury (Hg)	max. 1 mg/kg
Cadmium (Cd)	max. 1 mg/kg
Heavy metals (as Pb)	max. 10 mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy	610/kcal/2530 kJ
Protein	2 g
Carbohydrate	not applicable
- of which sugars	not applicable
Fat	68 g
- of which saturates	66 g
Trans fatty acids	< 0.5 g
Fibre	25 g
Sodium	not applicable

Storage

CREMODAN® 1001 IcePro should be stored away from odorous products under conditions not exceeding 30°C and 80% R.H. A storage temperature of 10°C is recommended.

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

Packaging

Heavy-duty bags of 20 kg net (44.1 lbs).

Purity and legal status

The additives included in CREMODAN® 1001 IcePro 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.

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.

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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)	l)
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (>10 mg/kg)	Max. 2 mg/kg from LBG
	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.

l) Ingredients are handled in a shared production line and potential manufacturing carry-over cannot be excluded.