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DANISCO First you add knowledge...

PRODUCT DESCRIPTION - PD 216316-0.6EN

CREMODAN® Sampoorna

Emulsifier & Stabiliser System

Description

CREMODAN® Sampoorna is an off-white blend of food grade emulsifiers and stabilisers in powder form.

All components are based on raw materials of non-animal origin.

Application areas

Ice cream Frozen desserts

Potential benefits

- Imparts improved consistency
- Imparts creamy mouthfeel
- Imparts warm eating properties
- Retards ice crystal growth during storage

Usage levels

(Guidelines based on total product, unless indicated otherwise).

Ice cream (5% fat) Ice cream (7% fat) Ice cream (9% fat) Ice cream (11% fat)

Directions for use

Dry blend CREMODAN® Sampoorna with another powder such as sugar, before addition to mix.

Composition

- Guar Gum
- Mono- and diglycerides of fatty acids
- Sorbitan Esters of fatty acids
- Carrageenan

Properties

(Methods of analysis available on request).

- Aroma Neutral, free from foreign odours
- Taste Bland, free from foreign flavours

Microbiological specifications

(Methods of Analysis available on request).

Total Plate Count	max. 10000 cfu/g
Yeasts & Moulds	max. 500 cfu/g
Coliforms	Absent in 0.1 g
Salmonella sp.	Absent in 25 g

Heavy metal specifications

(Methods of analysis available on request).

Arsenic	max. 3 mg/kg
Lead	max. 10 mg/kg
Cadmium	max. 1 mg/kg
Mercury	max. 1 mg/kg
Total heavy metals (as Pb)	max. 20 mg/kg

Nutritional data

0.50 %

0.45 % 0.40 %

0.35 %

(Approximate values for nutritional labelling per 100g).

Energy*	1871 kJ
Protein	2 g
Carbohydrate (excl Fibre)	0 g
- of which sugars	0 g
Fat	50 g
 of which saturates 	49 g
Dietary fibre	41 g
Sodium	83 mg

* Energy calculated using 0 kJ/g factor for Dietary Fibre as required for EU.

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

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Storage

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

Best before date is 1 year from date of production when stored in unopened packaging, under recommended conditions.

Packaging

Corrugated cardboard carton with poly liner, 25 kg net.

Heavy duty sealed plastic pouches of 1 kg Delivery in other packs is available on request.

Purity and legal status

All ingredients included in CREMODAN® Sampoorna comply with the requirements of Indian Legislation.

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.

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	
	Х	Crustaceans	
	Х	Eggs	
	Х	Fish	
	Х	Peanuts	
	Х	Soybeans	
	Х	Milk (incl. lactose)	
	Х	Nuts	
	Х	Celery	
	Х	Mustard	
	Х	Sesame seeds	
	Х	Sulphur dioxide and sulphites (>10 mg/kg)	

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