

PRODUCT DESCRIPTION - PD 205194-10.1EN

Material no. 164616

Lactogel® DE 32

Carrageenan Blend

Description

Lactogel® DE 32 is a purified carrageenan standardised with sugars. It is an off-white powder manufactured from red seaweed.

Application areas

Hot filled; ready-to-eat dairy desserts.
Demouldable with full-bodied texture.

Potential benefits

- Soft, creamy and full-bodied mouthfeel
- Shiny appearance
- Good flavour release
- Tolerance to variations in process conditions and filling temperature
- Cost effective solution
- Consistent, well-defined texture

Usage levels

The following general guidelines can be given:

For hot filled, ready-to-eat desserts

- demouldable, slightly gelled texture 0.28-0.32 %

Directions for use

We recommend dry mixing Lactogel® DE 32 with sugar before addition to the mix, stirring vigorously. It will be fully dissolved during pasteurisation.

Physical/chemical specifications

(Methods of analysis available on request)

Loss on drying	max. 12 %
pH	8.0-11.0
Particle size	max. 2 % on 60 mesh (ASTM)

Microbiological specifications

Total plate count	max. 5,000 /g
Yeast and mould	max. 200 /g
E. Coli	absent in 5 g
Salmonella	absent in 25 g

Heavy metal specifications

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

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy (kcal)	242
Energy (kJ)	988
Protein	0 g
Carbohydrate	41 g
- of which sugars	41 g
Fat	0 g
- of which saturates	0 g
Fibre	36 g
Sodium	< 1 g

Energy calculation based on Regulation (EU) No 1169/2011 as amended.

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Storage

Store cool and dry. Temperature Max. 25°C, with a Relative Humidity < 80%

Shelf life is 24 months from the date of production.

Packaging

Heavy-duty, poly-lined bags of 25 kg (55.1 lbs.)

Purity and legal status

Lactogel® DE 32 meets the specifications laid down by the FAO/WHO, the EU, the Food Chemicals Codex and is covered by EU reference no. E407 and CFR 172.620.

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 (MSDS) is available on request.

Country of origin

Denmark

Kosher status

This product is OU Kosher certified. A Kosher Certificate is available on request.

Halal status

This product is Halal certified under IFANCA's Crescent M Halal symbol. A Halal certificate is available on request.

GMO

Lactogel® DE 32 does not consist of, nor contain, nor is produced from genetically modified organisms according to the definitions of Regulations (EC) 1829/2003 and Regulations (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003. For the raw materials having the potential of being produced from genetically modified organisms we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.

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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	Wheat dextrose **
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (> 10 mg/kg)	
	X	Lupin	
	X	Molluscs	

** Wheat dextrose is used as a standardisation agent. Wheat dextrose has been given an EU Allergen Regulation exemption.