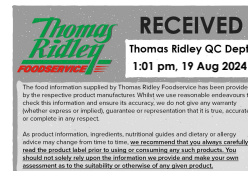


## PRODUCT DESCRIPTION - PD 20087-15.0EN

Material no. 047267

### CREMODAN® SL 29

Stabiliser System



#### Description

CREMODAN® SL 29 is a blend of food-grade stabilisers in powder form. Batch to batch colour variations may occur, varying from off-white to yellowish/brownish.

#### Application areas

Sorbet and sherbet.

#### Potential benefits

- Imparts fresh-eating properties and quick flavour release
- Imparts fine and smooth texture
- Imparts good air distribution and stable overrun
- Improves consistency and melting resistance
- Prevents shrinkage and retards ice crystal growth during storage

#### Usage levels

(Guidelines based on total product, unless indicated otherwise)

Sorbet and sherbet 0.45-0.50 %

#### Directions for use

CREMODAN® SL 29 should preferably be dry-mixed with sugar and added to the mix during vigorous agitation.

CREMODAN® SL 29 will be fully dissolved during pasteurisation.

#### Composition

- Locust bean gum - E410
- Dextrose
- Milk protein
- Gelatine
- Pectin - E440
- Carrageenan - E407

Dextrose is added as a dispersing agent.

#### Properties

(Methods of analysis available on request)

Loss on drying max. 12 %  
Ash max. 4 %

#### 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  
Listeria monocytogenes absent in 25 g  
E.coli absent in 1 g

#### 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

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#### Nutritional data

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(Approximate values for nutrition labelling per 100 g)

Energy	270 kcal/ 1140 kJ
Protein	19 g
Carbohydrate	24 g
- of which sugars	24 g
Fat	2 g
- of which saturates	< 1 g
Trans fatty acids	< 0.5 g
Fibre	45 g
Sodium	not applicable

#### Storage

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CREMODAN® SL 29 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

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

Industrial pallet of 625 kg

Customs tariff no. 2106.90

#### Purity and legal status

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The additives included in CREMODAN® SL 29 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

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A Material Safety Data Sheet is available on request.

#### Country of origin

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Denmark

#### Kosher status

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CREMODAN® SL 29 is not suitable for Kosher certification.

#### Halal status

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CREMODAN® SL 29 is Halal certified.

#### GMO status

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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.

## PRODUCT DESCRIPTION - PD 20087-15.0EN

Material no. 047267

### CREMODAN® SL 29

Stabiliser System

#### Allergens

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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)	Milk protein
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (>10 mg/kg)	
	X	Lupin	
	X	Molluscs	

According to Regulation (EU) No 1169/2011, wheat based glucose syrups including dextrose and products thereof as well as fully refined soybean oil and fat and products thereof are exempt from allergen labelling requirements.