



## PRODUCT DESCRIPTION - PD 20009-18.0EN

Material no. 011303

### CREMODAN® SE 30 MB

Emulsifier & Stabiliser System

#### Description

CREMODAN® SE 30 MB is a fully integrated blend of food-grade emulsifier and stabilisers.

CREMODAN® SE 30 MB consists of uniform beads.

Batch to batch colour variations may occur, varying from off-white to yellowish/brownish.

The palm oil used is produced in accordance with the requirements of the RSPO supply chain model for Mass Balance sustainable palm oil - Certificate No. BMT-RSPO-000025.

Soft lumps may occur.

#### 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 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 30 MB 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
- Sodium alginate - E401
- Guar gum - E412
- Carrageenan - E407

#### Properties

(Methods of analysis available on request)

Loss on drying	max. 6 %
Ash	max. 6 %
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
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

(Approximate values for nutrition labelling per 100 g)

Energy	660 kcal/ 2710 kJ
Protein	1 g
Carbohydrate	not applicable
- of which sugars	not applicable
Fat	68 g
- of which saturates	67 g
Trans fatty acids	< 0.5 g
Fibre	24 g
Sodium	< 1 g

#### Storage

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

Best before date is 3 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. 3824.99

#### Purity and legal status

The additives included in CREMODAN® SE 30 MB 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

#### Kosher status

CREMODAN® SE 30 MB is Kosher certified.

#### Halal status

CREMODAN® SE 30 MB is Halal certified.

#### 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)	
	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.

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#### **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.