

Mod. 7.2.01 rev.00

Product Data Sheet

Product Name Revision Date

idealcarob A-02

07.02.2023

Description

- regular grade Locust Bean Gum (E-410) obtained from Carob seeds

- It is a thickener that develops viscosity when dissolved in boiling water

Application

Ice Cream, sauces, cheese, and other milk derivatives Recommended dosage: 0,1% – 1,0%, dissolves completely in heated water conditions.

Analytical Information

| - Viscosity | 2600 +/- 200 cps | 1% @25°C Brookfield RVF sp3 20rpm |
|--------------------------|--|-----------------------------------|
| - pH 1% solution : | 5.0 - 7.0 | In distilled water at 25° C |
| - Ash: | less than | 1.0 % |
| - Moisture | less than | 14.0 % |
| - Proteins | less than | 7.0 % |
| - Acid Insoluble Residue | less than | 2.0 % |
| - Fats | less than | 1.0 % |
| - Starch | negative | |
| - Galactomannans | minimum | 75 % |
| - Heavy Metals: | meets the standards for the raw materials of EU directive, | |
| | FAO/WHO, Food Chemical Codex | |

Microbiological Information

| - | Total plate count: | <1000 cfu/g |
|---|--------------------|----------------|
| - | Yeast and mould: | <300 cfu/g |
| - | Coliforms/E.coli: | absent in 1 g |
| - | Salmonella: | absent in 25 g |

Regulatory compliance

This product complies with current purity criteria according to: Food Chemical Codex FAO/WHO specifications EU directive 231/2012/EC

Nutritional Information (100 g of product)

Total fibre*: more than 75%
Energy: 180 -200 kcal; 756 - 840 kJ
* according to E.C. Directive 2008/100/EC

GMO Information

This product does not contain GMO, does not come from GMO and is not produced using GMO products.

Standard Packaging

Packed in 25 kg paper bag with polyethylene inside. The packaging complies with FDA and EU food contact legislation.

Storage Conditions/ Shelf Life

24 months after production date when stored cool and dry.

Idealfoods SpA

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