

PRODUCT DESCRIPTION - PD 561-14.8EN

Material no. 172750

GRINDSTED® GA 1350 NS KOSHER

Emulsifier Blend

Description

GRINDSTED® GA 1350 NS KOSHER is a blend of mono-diglyceride made from rapeseed oil, propylene glycol monostearate, and sodium stearyl lactylate based on edible, vegetable fatty acids with calcium silicate added as carrier in the following ratio:

95% Emulsifier
5% Calcium silicate

Application areas

Cake products.

Potential benefits

- Improved whipping effect of batters and increased volume in the baked cake
- Makes it possible to use 'all-in-one' production
- Promotes increased volume and a fine even crumb structure in sponge cakes
- Provides light-textured and easier pliable Swiss rolls

Usage levels

(Based on total product, unless indicated otherwise.)

Cake products 1.0-3.0 %
(in EU max. 1.10%)

Composition

GRINDSTED® GA 1350 NS KOSHER is composed of:

Propylene glycol ester (E 477)
Mono-diglyceride (E 471)
Sodium stearyl lactylate (E 481)
Calcium silicate (E 552)

Physical/chemical specifications

(Methods of analysis available on request)

Monoester content	approx. 75 %
Acid value	approx. 12
Dropping point	approx. 55 °C
Form	powder

Microbiological specifications

Total plate count	max. 5,000 /g
Yeast and mould	max. 100 /g
Coliforms	absent in 0.1 g
Salmonella	absent in 25 g

Heavy metal specifications

Arsenic (As)	max. 3 mg/kg
Lead (Pb)	max. 2 mg/kg
Mercury (Hg)	max. 1 mg/kg
Cadmium (Cd)	max. 1 mg/kg
Heavy metals (as Pb)	max. 10 mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy	800/3,400 kcal/kJ
Protein	not applicable
Carbohydrate	not applicable
- of which sugars	not applicable
Fat	95 g
-of which saturates	92 g
Fibre	not applicable
Sodium	not applicable
Trans fatty acid	< 1 %

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Storage

Store in unbroken packaging under conditions not exceeding 10°C/50°F and 80% relative humidity. Keep away from sunlight and odorous products.

Total shelf life 12 months

Shelf life is stated as a min. from date of production when the product is stored in unbroken packaging and provided that the storage conditions specified are observed.

Packaging

Tara weight	1.25 kg
Industry pallet	500 kg
Carton (powder)	25 kg
Customs tariff no.	340490

Purity and legal status

The components of GRINDSTED® GA 1350 NS KOSHER meets the specifications laid down by the FAO/WHO, the EU and the Food Chemicals Codex. GRINDSTED® GA 1350 NS KOSHER is covered by EU reference No E 477, E 471, E 481, and E 552 and by US FDA 21 CFR 172.856, 184.1505, 172.846, and 172.410.

Safety and handling

A Material Health and Safety Data Sheet is available on request.

Country of origin

Denmark

Kosher status

Product is Kosher certified.

GMO status

According to regulations EC Nos. 1829/2003 and 1830/2003: The raw materials used in the production of this product do not contain or consist of GMOs, and they 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.

According to regulations EC Nos. 1829/2003 and 1830/2003: Microorganisms used for the production of lactic acid are not genetically modified microorganisms. Substrates and carriers do not contain or consist of GMOs and are not produced from GMOs. Questionnaire has been used as documentation.

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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	
	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	

According to Directive 2007/68/EC: Wheat-based glucose syrups including dextrose and products thereof; and fully refined soybean oil and fat and products thereof are exempt from labelling according to Annex IIIa to Directive 2000/13/EC as regards certain food ingredients.