Page 1/3

Valid from: September 28, 2007

PRODUCT DESCRIPTION - PD 596-12.9EN

GRINDSTED® LACTEM P 22 KOSHER

Lactic Acid Ester

Description

GRINDSTED® LACTEM P 22 KOSHER is a lactic acid ester of mono-diglyceride made from edible, fully hydrogenated palm based oil.

Application areas

Vegetable whipping creams, cocoa based products, topping powders, cake margarine, high ratio shortening and aerated based fillings.

Potential benefits

- Increases overrun and improves foam stiffness in vegetable whipping creams and topping powders
- Prevents bloom in chocolate and chocolate compound
- Improves cake volume and provides uniform crumb structure in cake margarine and high ratio shortening

Usage levels

(Based on total product, unless indicated otherwise.)

Vegetable whipping creams	0.5-1.0 %
(depending on the exact	
fat percentage)	
Cocoa based products	
(based on fat)	approx. 2 %
Topping powder	10-14 %
(depending on the exact	
fat percentage)	
Cake margarine	approx. 1.0 %
High ratio shortening	3-5 %
Aerated fat based fillings	0.3-1.0 %

Physical/chemical specifications

(Methods of analysis available on request)	
Lactic acid content	20-25 %
lodine value	max. 2
Saponification value	270-300
Acid value	max. 4
Free glycerol	max. 1 %
Dropping point	approx. 45 °C
Form	beads

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

max. 3 mg/kg max. 0.5 mg/kg max. 1 mg/kg max. 1 mg/kg
max. 10 mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy Protein Carbohydrate - of which sugars Fat -of which saturates Fibre Sodium	850/3,600 kcal/kJ not applicable not applicable not applicable 100 g 98 g not applicable
	not applicable
Sodium Trans fatty acid	not applicable < 1 %

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.



Material no. 052566

Page 2 / 3

Valid from: September 28, 2007

PRODUCT DESCRIPTION - PD 596-12.9EN

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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

GRINDSTED® LACTEM P 22 KOSHER meets the specifications laid down by the FAO/WHO, the EU, and the Food Chemicals Codex. GRINDSTED® LACTEM P 22 KOSHER is covered by EU reference No. E 472b and by US FDA 21 CFR 172.852.

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 Health and Safety Data Sheet is available on request.

Country of origin

Denmark

patents.

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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Material no. 052566

Page 3 / 3

Valid from: September 28, 2007

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GRINDSTED® LACTEM P 22 KOSHER

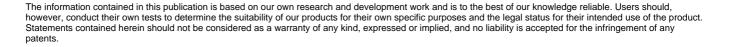
Lactic Acid Ester

Allergens

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	х	Cereals containing gluten	
	Х	Crustaceans	
	Х	Eggs	
	Х	Fish	
	Х	Peanuts	
	Х	Soybeans	
	х	Milk (including lactose)	
	Х	Nuts	
	Х	Celery	
	Х	Mustard	
	Х	Sesame seeds	
	Х	Sulphur dioxide and sulphites (>10 mg/kg)	
	Х	Lupin	
	Х	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.





Material no. 052566