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Valid from: May 1, 2012



PRODUCT DESCRIPTION - PD 226-18.0EN

Material no. 142683

PANODAN® A2020 KOSHER

DATEM

Description

PANODAN® A2020 KOSHER is a diacetyl tartaric acid ester of mono-diglycerides (DATEM) made from edible, fully hydrogenated rapeseed and/or palm based oil containing calcium carbonate as carrier in the following ratio:

80 % DATEM 20% Calcium carbonate

Application areas

Yeast raised bread.

Potential benefits

- Improves volume of baked bread
- Improves dough stability
- Improves dough handling
- Provides tolerance towards variation in flour quality
- Provides tolerance towards variation in process parameters

Usage levels

(Based on total product, unless indicated otherwise.)

Bread 0.15-0.3 % of flour

Composition

PANODAN® A2020 KOSHER is composed of: DATEM (E 472e) Calcium carbonate (E 170)

Physical/chemical specifications

Specifications on the DATEM part (Methods of analysis available on request)

Saponification value 430-460
Acid value 65-85
Iodine value max 2
Form coarse powder

Microbiological specifications

Total plate count max. 5,000 /g
Yeast and mould max. 100 /g
Enterobacteria absent in 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)

500/2,200 kcal/kJ Energy Protein not applicable Carbohydrate not applicable - of which sugars not applicable 80 g -of which saturates 78 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 18 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	0.3 kg
Industry pallet	600 kg
Bag (paper)	20 kg
Customs tariff no.	382490

Purity and legal status

The components in PANODAN® A2020 KOSHER meet the specifications laid down by the FAO/WHO and the EU. PANODAN® A2020 KOSHER is covered by the EU reference No. E 472e and E 170 calcium carbonate.

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

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.

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	May contain wheat starch due to cross contamination. Max. 10 ppm.
	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.

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.