

## PRODUCT DESCRIPTION - PD 20088-14.0EN

Material no. 056287

### CREMODAN® SL 64

Stabiliser System

#### Description

CREMODAN® SL 64 is a blend of food-grade stabilisers in powder form.  
Batch to batch colour variations may occur, varying from off-white to yellowish/brownish.

#### Application areas

Sorbet and sherbet.

#### Potential benefits

- Imparts fresh-eating properties and good flavour release
- Imparts fine and uniform texture with creamy mouthfeel
- Imparts excellent air distribution and stable overrun
- Improves consistency and melting resistance
- Prevents shrinkage and retards ice crystal growth during storage

#### Usage levels

(Guidelines based on total product, unless indicated otherwise)

Sorbet and sherbet 0.45-0.50 %

#### Directions for use

CREMODAN® SL 64 should preferably be dry-mixed with sugar and added to the mix during vigorous agitation.  
CREMODAN® SL 64 will be fully dissolved during pasteurisation.

#### Composition

- Dextrose
- Gelatine
- Locust bean gum - E410
- Guar gum - E412
- Cellulose gum - E466
- Milk protein

Dextrose is added as a dispersing agent.

#### Properties

(Methods of analysis available on request)

Loss on drying	max. 12 %
Ash	max. 7 %

#### 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
Listeria monocytogenes	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

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(Approximate values for nutrition labelling per 100 g)

Energy	280 kcal/ 1190 kJ
Protein	27 g
Carbohydrate	24 g
- of which sugars	24 g
Fat	1 g
- of which saturates	< 1 g
Trans fatty acids	< 0.5 g
Fibre	36 g
Sodium	1 g

#### Storage

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CREMODAN® SL 64 should be stored away from odorous products under conditions not exceeding 30°C and 80% R.H.

Best before date is 2 years from date of production when stored in the unopened packaging.

#### Packaging

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Heavy-duty bags of 25 kg net (55.1 lbs).

Industrial pallet of 625 kg

Customs tariff no. 2106.90

#### Purity and legal status

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The additives included in CREMODAN® SL 64 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

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A Material Safety Data Sheet is available on request.

#### Country of origin

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Denmark

#### Kosher status

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CREMODAN® SL 64 is not suitable for Kosher certification.

#### Halal status

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CREMODAN® SL 64 is Halal certified.

#### 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.

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#### Allergens

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

(Maximum levels based on total product).

Yes	No	Allergens	Description of components
	X	Cereals containing gluten	
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soyabeans	
X		Milk (incl. lactose)	Milk protein
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (>10 mg/kg)	Max. 10 mg/kg from gelatine and dextrose
	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.