

Satiagel™ ADG 0230

DESCRIPTION

This product is a food additive used as a texturant.
 It is a gelling agent particularly suited to the manufacture of hot-filled dairy desserts.
 At a dosage of 0.30% to 0.50%, it produces a demoldable gelled texture with a smooth and slightly brittle consistency.

This product consists of:

- Carrageenans E 407
- Dextrose

PRODUCT CLASSIFICATION

INS 407 [E407]

Country of Origin

France

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Gel strength	-	g	50		70	*
pH	1% sol.		8		11	on gum
Loss on drying	-	%			12	
Granulometry	< 250 µm (US 60#)	%	95			on gum

* Strength of a gel at 0.21 % in milk - Measured after previous solubilization and cooling, at 10°C (50°F), on a Penetrometer (penetration distance : 4 mm)

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				5000	
Yeasts+moulds	/g				300	
E. coli	/5g					absent
Salmonella	/10g					absent

Typical product data

Parameter		Unit	Typically
Appearance	-		creamy-white to light-brown powder
Odour+taste	-		neutral

Allergens (Legal directives)
Allergen information

	Presence	Comment
Cereals containing gluten and products thereof	No	*
Wheat and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	**
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

* Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)

** Nuts i.e.: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts or Queensland nuts

Dietary information

Suitable for	Certified		Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	Kosher Parve

GMO statement

This product is not required to be labeled in accordance with the GMO labeling provisions of REGULATION (EC) No 1829/2003 and 1830/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003.

Legal requirements

Food additives contained in this product comply with the definition and specifications from JECFA (FAO/WHO), FDA (21 CFR) and EU Commission Regulation 231/2012 as amended.

However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

STANDARD PACKAGING

25 kg (net) PE bags hermetically sealed

Single plastic: white outside/blue inside

RECOMMENDED STORAGE CONDITIONS

Store in original packaging until use

Store under cool and dry conditions

SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 36

SHELF LIFE COMMENTS

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

FUNCTIONALITY**DISPERSION**

To disperse the product without lumps:

- premix the powder with the other dry ingredients,
 - or, disperse it in a non-solvent medium (oil, alcohol),
- and pour the preparation into the liquid while stirring.
Continue stirring to obtain a complete dispersion.

DISSOLUTION

The dissolution of the product depends on the medium and the process:

it is improved by heat-treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer).
A dissolution can be obtained from 80°C (176°F)

APPLICATION**MEDIA / USES**

For food applications

The product can be used in aqueous, dairy, or fruit media, with various total solids contents.

It is however standardized in milk medium, to ensure a constant reactivity in hot-filled dairy desserts.

TEXTURE

The gel sets when cooled to a temperature of between 40 to 45°C (104 - 113°F).

To obtain a smooth and uniform gel, fill the dessert at a temperature higher than 50 to 55°C (122 - 131°F).

Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

Disclaimer:

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Nutritional Information					
Average values per 100g	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	240	300	240	
Energy (kJ)	kJ	1010	1290	1010	
Total fat	g	0	0	0	
of which saturated	g	0	0	0	
of which Trans Fat	g	0	0	0	
Cholesterol	mg	0	0	0	
Total carbohydrates	g	45	76	45	
of which sugars	g	45	45	45	
Dietary Fiber	g	31	31	31	
Protein	g	0	0	0	
Sodium	mg	1220	1220	1220	
Calcium	mg	140	140	140	
Potassium	mg	5080	5080	5080	
Magnesium	mg	110	110	110	
Iron	mg	0	0	0	
Vitamin A	mcg (RAE)	0	0	0	
Vitamin C	mg	0	0	0	
Water	g	8	8	8	
Ash	g	17	17	17	

The list comprises relevant nutritional components only.

Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Regulation (EU) n° 1169/2011 on food information to consumers.

The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese Legislation.

The energy values may differ per region because of different calculations.