

LYGOMME™ 34

DESCRIPTION

This product is a blend of food additives used as a texturant. It is thickener suited to various food applications.

This product consists of:

- GUAR GUM E412
- DEXTROSE
- CARRAGEENAN E407

PRODUCT CLASSIFICATION

INS. 412 [E412]
INS. 407 [E407]

Country of Origin

France

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Granulometry	< 100 µm (US 140#)	%	90			on gum
Loss on drying	-	%			14	
pH	1% sol.		5.5		8.5	
Viscosity	at 1.6% in reconstituted .	mPa.s				Conform *

* Viscosity: measured at 20°C (68°F), on a Brookfield RVT viscometer spindle N°3, 1 rpm. Comparison with a reference sample

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	cfu/g				5000	
Yeasts+moulds	cfu/g				500	
E. coli	/g					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	

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

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

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)

Dietary information

Suitable for	Certified		Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	Kosher pareve

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): 24

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 in cold conditions, however, it is improved by heating

APPLICATION**MEDIA / USES**

Food applications

The product can be used in aqueous, dairy, or fruit media, with various total solids contents.
The maximum dosage is about 1.5 % according to the medium and the required final texture.

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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