

Lygomme™ OR 25

DESCRIPTION

This product is a blend of food additives used as a texturant. It is a thickener and/or gelling agent (in presence of calcium) particularly suited to the manufacture acid and neutral sauces for dairy or iced desserts. Short texture is obtained at a dosage of 0.40 to 1% according to ingredients of the formulation and the process.

This product consists of:

- Locust bean gum E410
- Amidated pectin E440ii standardized by addition of dextrose
- Guar gum E412

PRODUCT CLASSIFICATION

INS 410 [E410]
 INS. 440 [E440 ii]
 INS.. 412 [E412]

Country of Origin

France

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
pH	1% sol.		4.5		6	
Loss on drying	-	%			14	
Granulometry	< 315 µm (US 45#)	%	99			

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				5000	
Yeasts+moulds	/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	

* 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

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) 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) bag

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, and pour the preparation into the liquid under efficient stirring in order to obtain a complete dispersion.
- or, disperse it in a non-solvent medium (oil, alcohol, concentrated sugar solutions > 65° Brix).

DISSOLUTION

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

it is improved by heat treatment (time, temperature), shear-stress (propeller, homogenizer).

A complete dissolution is rapidly obtained at 80 / 85°C (176 / 185°F).

It can be difficult in a high calcium medium (hard water > 80 ppm Ca⁺⁺, milk), then it requires extra time or sequestering salts.

APPLICATION**MEDIA / USES**

For food applications

The product can be used in aqueous or fruit media.

The maximum dosage is about 2,5 % in cold water and 4 to 5 % in hot water.

TEXTURE

The gelification due to pectin with sugar and acid interaction, occurs during cooling.

The final texture is obtained after 24 hours.

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	220	222	220	
Energy (kJ)	kJ	910	910	910	
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	18	84.2	18	
of which sugars	g	18	18	18	
Added sugars	g		18		
Dietary Fiber	g	66	66.2	66	
Soluble fibre	g		66.2		
Protein	g	4.5	4.4	4.5	
Sodium	mg	1350	1354.5	1350	
Calcium	mg	140	137.5	140	
Potassium	mg	220	220	220	
Magnesium	mg	20	21.5	20	
Iron	mg	0	0.3	0	
Vitamin A	mcg (RAE)	0	0	0	
Vitamin C	mg	0	0	0	
Vitamin D	mcg	0	0	0	
Water	g	9	9.5	9	
Ash	g	2	2	2	

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.