

SUPER NEUTROSE

Ice cream and sorbet stabiliser

GENERAL CHARACTERISTICS	
Physical aspects	White to white-cream powder
Organoleptic aspects	Low odour and taste, almost neutral
Composition	Dried glucose syrup, Locust Bean Gum, Sodium Alginate, Carrageenans,

DESCRIPTION	
Functions/Properties	<ul style="list-style-type: none"> ➤ Absorbs residual amount of water in ice cream and sorbet mixes, made from fresh milk of powdered milk, sugar, flavours, dairy cream or butter, i.e. 2 distinct elements: <ul style="list-style-type: none"> ➤ Dry extract (28 to 35%) in a solution ➤ A main liquid part (65 to 72%). This ability to bind water gives an indulgence feeling to the preparation, and helps avoid the outcome of ice crystals, very unpleasant in mouth. ➤ It's anticrystallising effect corrects mix viscosity, improves mouthfeel and smoothness in mouth, helps improve ice cream mix expansion and delays the melting time of ice cream sticks or lollies. ➤ Without changing your basic formula, blend the requested quantity of Super Neutrose to a part, or the total quantity of granulated sugar ➤ Pour this powder mix in the milk while stirring ➤ Let the mix rest for about 15 minutes for the maturation process (i.e. in order to let the Super Neutrose act correctly) ➤ Increase the temperature while stirring, and continue as usual

INSTRUCTIONS OF USE	
APPLICATIONS	RECOMMENDED DOSAGE
Standard ice creams	2 to 3 g/kg
Fruits sorbets	4 to 5 g/kg
Chantilly cream	5 g/kg

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, refer to regulation (EC) N° 1333/2008 on food additives of 16 th December 2008 and amended versions.	



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

SPECIFICATIONS

Microbiological specifications

Total plate count	≤ 10,000 cfu/g
Yeasts	≤ 1000 cfu/g
Moulds	≤ 1000 cfu/g
Coliforms	≤ 100 cfu/g
Salmonella	Absence in 25 g

NUTRITIONAL INFORMATION FOR 100G

Energetic Value	270 Kcal / 1139 kj
Lipids	0.4 g
- Saturated Fatty Acid	0.1 g
Carbohydrates	44.7 g
- Sugars	17.7 g
Fibres	39.7 g
Proteins	2.2 g
Salt	3.8 g

ALLERGENS

	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		



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REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegan	X	
Vegetarian	X	

PACKAGING/STORAGE	
Packaging	150 g plastic tin – Box of 40 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12x1kg – Pallet of 30 boxes (360kg) Box with plastic bag of 10kg – Pallet of 30 boxes (300kg)
Storage conditions	Store cool and dry in sealed packaging
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE 150g ⇒ 10126 1kg ⇒ 1990B 10kg ⇒ 1991H

We reserve the right to modify this data according to the evolution of our products.

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