

CARRAGEENAN IOTA

E 407

GENERAL CHARACTERISTICS	
Physical aspects	White to cream powder
Organoleptic aspects	Without any smell and taste
Origin	Extracted from red seaweed from the Rhodophyceae type by aqueous extraction. No other solvents should be used for precipitated others than methanol, ethanol or isopropanol.
Composition	Carrageenan (E 407), Dextrose
Chemical description	The molecule contains mainly potassium, sodium, calcium and magnesium salts, as well as sulfated carbohydrates that break after hydrolysis into galactose and 3,6 anhydrogalactose.

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ Food additive used as texturing agent ➤ Gelling agent needing calcium and ideally milk proteins to react ➤ Stable in freezing/thawing at low viscosity ➤ Soluble in hot water ➤ Insoluble in alcohol at a dilution of 1,5 % ➤ Jellification takes place during cooling ➤ Soft, elastic, thixotropic and thermoreversible gel ➤ A thick texture is obtained by filling at a lower temperature: the structure is put in place at the same time as the solubilisation (50-70°C) ➤ Avoid splashes during packaging.
Applications	<ul style="list-style-type: none"> ➤ Can be used in aqueous, dairy or fruit based media, with different solid contents. However, it is standardized in dairy environments to ensure constant reactivity in cold-filled milk desserts. ➤ Milk desserts: particularly suitable for the production of cold-filled milk desserts such as flans, multi-layer desserts. ➤ At a dose of 0,08% to 0,30%, it produces a gelled texture and gives a thick and creamy mouth feel. ➤ Instant preparations ➤ Water gel ➤ Confectionery ➤ Ice Cream

RECIPE	
Coconut Coulis	
Ingredients	<ul style="list-style-type: none"> - 200 g of coconut puree - 16 g of sugar - 0,6 g of carrageenan iota
Production	<ul style="list-style-type: none"> - Mix carrageenan and sugar - Incorporate into coconut puree - Blend - Implement
Tangerine jelly	
Ingredients	<ul style="list-style-type: none"> - 300 g of tangerine puree - 16 g of sugar - 0,6 g of carrageenan iota
Production	<ul style="list-style-type: none"> - Mix carrageenan and sugar correctly - Incorporate into tangerine puree - Heat until boiling while mixing - Pour directly into the desired container
Creamy caramel	
Ingredients	<ul style="list-style-type: none"> - 180 g of sugar - 300 g of cream - 200 g of milk - 3 g of carrageenan iota
Production	<ul style="list-style-type: none"> - Mix carrageenan with 30g of sugar - Cook the rest of sugar with the caramel - Decuire with the cream previously heated - Bring to boil while mixing - Clear in the fridge - Mix before use to smooth the creamy
Creamy crème brûlée	
Ingredients	<ul style="list-style-type: none"> - 600 g of liquid cream UHT 35% MG - 75g of sugar - 7,5 g of vanilla pod - 75 g of egg yolk - 3 g of carrageenan iota
Production	<ul style="list-style-type: none"> - Mix carrageenan , sugar and vanilla - Incorporate into liquid cream and egg yolk - Boil - Blend

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	QUANTITE MAXIMALE
03 Edible ices	Quantum Satis (Group I - Additifs)
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nut butters and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I - Additifs)
04.2.5.3 Other similar fruit or vegetable spreads	10 000 mg/kg – Maximum individually or in combination with E400 – 404, E406, E407, E410, E412, E415 et E418.
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/C – only energy-reduced or with no added sugar 05.2 Others confectionery including breath refreshing microsweets – may not be used in jelly min-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth 05.3 Chewing-Gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Group I - Additifs)
05.1 Cocoa and chocolate products as covered by Directive 2000/36/C	5 000 mg/kg
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I - Additifs)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I - Additifs)
Non exhaustive list – For other uses, it is your responsibility to check the conformity of these by referring to the regulation (EC) N° 1333/2008 on food additives of 16th 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	
<u>Physico-chemical specifications</u>	
Sheared gel (at 0,3 %)	2,3 – 3,5 mN.m
pH (Solution at 1%)	8 - 11
Loss on drying	Max. 12 % *
Granulometry (inf. 250µm)	Min. 95 %
<u>Heavy Metals</u>	
- Lead	Max. 5 ppm*
- Mercury	Max. 1 ppm*
- Arsenic	Max. 3 ppm*
- Cadmium	Max. 2 ppm*
<u>Microbiological specifications</u>	
Total plate count	Max. 5000 cfu/g*
Moulds	Max. 300 ufc/g*
Yeasts	Max. 300 ufc/g*
<i>Salmonella spp.</i>	Absence in 10 grams*
<i>E.coli</i>	Absence in 5 grams*
* In accordance with the requirements regarding purity criteria of the regulation (EU) N° 231/2012 of March, 9th, 2012 and its modified versions.	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	210 Kcal / 890 KJ
Lipids	0 g
- Saturated Fatty Acids	0 g
Carbohydrates	32 g
- Sugars	32 g
Fibers	43 g
Proteins	0 g
Salt	4,8 g
Minerals	
- Sodium	1930 mg
- Calcium	270 mg
- Potassium	4420 mg
- Magnésium	55 mg



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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		

REGULATORY DATA	
GMO	<i>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.</i>
Ionization	<i>The product isn't treated with ionizing radiation.</i>
Nanomaterials	<i>The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with regulation (EC) n°1169/2011,</i>
N° CAS / CEC	Carrageenan : 9000-07-1 / 232-524-2 Dextrose : 77938-63-7 / 200-075-1
Safety Data Sheet	A Safety Data Sheet is available on request.

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



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PACKAGING / STORAGE	
Packaging	150 g and 1 Kg net plastic tin – 25 Kg bag
Storage conditions	Store under cool and dry conditions, in its unopened original packaging
Shelf life	24 months minimum in original sealed packaging

ARTICLE CODE	150 g ⇒ 10042	1 Kg ⇒ 10117	25 Kg ⇒ 10046
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We reserve the right to modify this data according to the evolution of our products.

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