

## GALLIMOUSSE LF1

GENERAL CHARACTERISTICS	
Physical aspects	White powder
Organoleptic aspects	Odorless
Chemical status	Hydrogenated vegetable fat, glucose syrup, emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids (E472b), milk proteins.

DESCRIPTION	
Function / Propriétés	Easily soluble in water or milk. Is easily dispersed in the powdery mixtures.
Applications	Refrigerated or frozen aerated desserts, fruit or chocolate mousses, desserts with a soft center and decor.

REGULATORY LIMITS		
CATEGORIES OF FOODSTUFFS		MAXIMUM QUANTITY
03 Edible ices		Quantum Satis (Groupe I - Additifs)
04 Fruit and vegetables		
	<b>04.2 Processed fruit and vegetables</b> <b>04.2.1 Dried fruit and vegetables</b> <b>04.2.2 Fruit and vegetables in vinegar, oil, or brine</b> <b>04.2.4 Fruit and vegetable preparations</b> excluding products covered by 5.4 <b>04.2.4.1 Fruit and vegetable preparations</b> excluding compote <b>04.2.5.4 Nut butters and nut spreads</b> <b>04.2.6 Processed potato products</b>	Quantum Satis (Groupe I - Additifs)
05 Confectionery		
	<b>05.1 Cocoa and Chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar</b> <b>05.2 Other confectionery including breath freshening microsweets</b> <b>05.3 Chewing gum</b> <b>05.4 Decorations, coatings and fillings, except fruit-based fillings</b> covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Groupe I - Additifs)



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.

<b>07 Bakery wares</b>		
<b>07.1 Bread and rolls</b> - 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	<b>07.2 Fine bakery wares</b>	Quantum Satis (Groupe I - Additifs)
<b>16 Desserts</b> - excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables		Quantum Satis (Groupe I - Additifs)
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.		

## SPECIFICATIONS

### Physico-chemical specifications

Moisture	Max 3%
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### Microbiological specifications

Total plant count	Max 3000 cfu/g
Yeast / Mould	Max 100 cfu/g
E.Coli	Absence in 1 gram
Salmonella	Absence in 50 grams

## NUTRITIONAL INFORMATION FOR 100G

Energetic Value	689 kcal / 2 856 kJ
Fat	59,4 g
- Saturated Fatty Acids	58,6 g
- Mono unsaturated Fatty Acids	0,2 g
- Trans Fatty Acids	0,6 g
Carbohydrates	29,7 g
Fibers	0 g
Protein	9 g
Sodium	143 mg



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	
Vegetarian	X	
Vegan		

DATA REGULATORY	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms not contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanoparticules	The product isn't produced with nanotechnology, and don't contain any Nanomaterials within the meaning of regulation (EC) N° 1169/2011.



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PACKAGING / STORAGE	
Packaging	1 Kg net plastic tin - 25 Kg net bag
Storage conditions	Store under cool and dry conditions (10 – 25°C), in its unopened original packaging.
Shelf life	2 years in its original and unopened packaging

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CODE ARTICLE	1Kg ⇒ 723A	25Kg ⇒ 722H
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*We reserve the right to modify this data according to the evolution of our products.*

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