



PRODUCT SPECIFICATION

1.1 Product Information

Product Type	LG Ice Cream Base Powder	
Dosage	From 5 up to 6 grams LG Powder per Litre mix	
Appearance	Powder	
Colour	White to yellowish powder	
Product Code	22079	Packaging
Content	From 100gr bags up to 25kg sack	Food grade strong aluminium foil stand up zip-lock bags from 100gr up to 2kg in weight or sealed 25kg bulk bags
EAN	5077477980406	

1.2 Scientific product information

Combined ingredient	
Main use	LG Ice Cream Base Powder is a gelato stabilizer with a neutral flavour. This product is ideal for hot process but can also be used to create an easy cold process gelato. With the addition of flavor pastes, one can make different flavors of delicious gelato / ice cream.
Ingredients	Mannose, d-glucose, pyranose and furanose carbohydrates, vegetable fibre and vegetable protein.

Standard Recipe

Similar ice cream recipes with different ingredients according the availability

ICE CREAM RECIPE <i>For Premium Ice Cream</i>	ICE CREAM RECIPE <i>With Fresh Milk & Cream Application</i>	ICE CREAM RECIPE <i>With Fresh Milk & Dry Milk Powder</i>	ICE CREAM RECIPE <i>With Dry Milk and Water Application</i>																																										
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This recipe is for those who have all the ingredients at hand	This recipe is for those who have milk and cream available	This recipe is for those who have milk and no cream	This recipe is for those to whom milk and cream is not available																																										

Simple 4 steps of making quality ice cream

- 1) With the addition of fresh fruit or natural flavour pastes you can create lots of different flavours
- 2) For best results leave the mix to age overnight in fridge temperature before making ice cream
- 3) Mix ingredients with hand blender, mixer or pasteurizer and pour in your ice cream machine
- 4) Out of the machine, ice cream is half-frozen and needs approx. 4 hours in a freezer to gain stability

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METHOD OF PREPARATION

For best results leave the mix to age overnight in fridge temperature or Pasteuriser.

COLD PROCESS - FOR HOME USE & SOFT SERVE

1. Mix all ingredients with hand blender / mixer.
2. Let the mix age at least 4 hours at fridge temperature.
3. Pour in batch freezer / ice cream maker and freeze.

HOT PROCESS - FOR PRODUCTION (Shops, Farms)

1. Pour all ingredients in Pasteuriser.
2. Start Pasteurizing and aging process.
3. Pour in batch freezer and freeze.

1.3 Foreign Trade Commodity Code

harmonized
system code
21050010

traceability, hygiene and control
as adopted Regulation (EC) No 178/2002 laying
down the general principles and requirements
of general food law regulation.

2. PRODUCT INFORMATION**2.1 Physical and Chemical properties**

Physical State	Powder
Appearance	yellowish-white
Odor	Not available
pH:	5.5-6.2 (1% solution)
Vapor Pressure	Not available
Vapor Density	Not available
Evaporation Rate	Not available
Viscosity	Not available
Boiling Point	°C 78-100
Freezing/Melting Point	Not available
Decomposition Temperature	Not available
Solubility	Soluble in Milk and Water
Specific Gravity/Density	Not available
Molecular Formula	Not available
Molecular Weight	Not available

2.2 Microbiological data

TVC	Cfu/ml/g	24°C	
Total plate count	Cfu/g	<20.000 Limit 1m	
Moulds	Cfu/g	<10	
Yeasts	Cfu/g	<10	
Staphylococci	Cfu/g	<10	
Bacillus cereus	Cfu/g	<10	
Generic E.coli (EC)	Cfu/g	<0,3	
Coliforms	Cfu/g	<0,3	
Listeria	per 25g	Negative	

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The information given on this document is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection for any improper use of the product. You must comply with all local applicable laws and regulations.

Enterobacteriaceae (ENT)	per 25g	Negative	
Salmonella (Sal)	per 25g	Negative	

2.4 Nutritional Information

2.4.1 Nutritional Values

*% Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Per 10g LG10 Ice Cream Base Powder

Energy	159 kJ/37 kcal
Fat	0 g of
<i>which saturates</i>	0 g
Carbohydrates	09 g of
<i>which sugars</i>	06 g
Fibre	0.8 g
Protein	0.2 g
Salt	0.01 g

2.4.2 Minerals

Sodium (Na)	mg/100g	15,45	
Calcium (Ca)	mg/100g	34,59	
Iron (Fe)	mg/100g	0	

2.4.3 Vitamins

A	mg	0	
C	mg	<1,0	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = X	Contains	Direct Contamination	Cross-Contamination (Risk)
	X	X	X
	X	X	X
	X	X	X
	X	X	X
	X	X	X
	X	X	X
	X	X	X
	X	X	X
	X	X	X

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Nuts and nut products	X	X	X
Peanuts and peanut products	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E221 – E228)	X	X	X
Sulphur dioxide (>10mg/kg)	X	X	X
3.2 Suitability for other diets:			
Halal	✓	Vegans	✓
Kosher	✓	Vegetarian	✓
3.3 GMO Declaration:			
Free of genetically modified organisms.			
3.4 Irradiation:			
No radiation is used in the production of Ice Cream Base Powder.			
4. STORAGE CONDITIONS			
Storage conditions	In closed original packaging. Do not refrigerate. Keep Away from direct heat or sunlight. Best kept at 15-22°C in a well-ventilated place.		
Shelf life	At least 36 months after production, under the above-mentioned conditions. Best Before End: Printed on Packaging.		
5. FOOD SAFETY			
5.1 Hygiene:			
Quality Management System Certified a standard for efficiency and cleanliness in production			
5.2 Identifications of dangers:			
Classification of the substance (Regulation (EC) No 1272/2008)			
5.3 Labeling, directions for use:			
5.3.1 Disclaimer:			
No specific labeling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and 1830/2003 of 22 September 2003			
5.3.2 Hazards identification:			
Not a hazardous substance or mixture according to Regulation (EC) No. 1272/2008.			
5.3.3 Safety Recommendation:			
This substance/mixture contains no components considered to be persistent, bioaccumulative and toxic (PBT), or very persistent and very bioaccumulative (vPvB) at levels of 0.1% or higher.			

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Handling	Wash thoroughly after handling. Use with adequate ventilation. Minimize dust generation and accumulation. Avoid contact with eyes, skin, and clothing. Keep container tightly closed. Avoid ingestion and inhalation.
Storage	Store in a tightly closed container. Store in a cool, dry, well-ventilated area away from incompatible substances.

Food legislation Directives / Regulation:
 Regulation (EU) 1169/2011 on the provision of food information to consumers
 Regulation (EC) 1333/2008 (food additives)
 Regulation (EU) 231/2012 (food additives) Regulation (EC) 1334/2008 (flavourings)

6. EXTENDED PRODUCT INFORMATION

6.1 Disclaimer

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

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