



Revised date 09.01.2025

PRODUCT SPECIFICATION

Product Type	Luigis Gelato Ice Cream Base Powder (LG Powder)
Dosage	From 5 up to 6 grams LG Powder per Litre mix
Appearance and Aroma	White to yellowish powder
Packaging	Food grade strong aluminium foil stand up zip-lock bags from 100gr up to 2kg in weight or 25kg bulk bags
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 flavour pastes, one can make different flavours of delicious gelato / ice cream.
Ingredients	Mannose, d-glucose, pyranose and furanose carbohydrates, vegetable fibre and vegetable protein.

Microbiological		
TEST	SPECIFICATION	RESULT
Appearance	White to yellowish powder	Conforms
Sieve (Retained on BSS 200 mesh)	Max 10 %	6.5%
Viscosity (1% Solution, cps) Brookfield RVT at 25°C, 20 RPM Cold Viscosity 2hrs)	Min 3500 cps	4100 cps
Polysaccharides	Min 75 %	Conforms
Loss on drying (105°C)	Max 12 %	9.09%
Ash (800°C)	Max 1.5 %	0.70%
Protein (N-content x 6.25)	Max 7 %	Conforms
Acid Insoluble Matter (Crude Fibres)	Max 7 %	1.92%
pH (1% solution in distilled water at 25°C)	5 - 7	6.58
Total plate count	Max 5000 cfu/gm	252 cfu/gm
Yeasts & Moulds	Max 500 cfu/gm	<100 cfu/gm
Escherichia Coli	Absent	Absent
Salmonella	Absent	Absent

SPECIFICATIONS	
Solubility	Soluble in cold water
Identification	Positive test for Galactose and Mannose
Moisture	Max 12 %
Protein	Max 6 %
Ash	Max 1 %
Acid Insoluble	Max 3 %
Assay (Gum, Galactomannan)	Min 80 %
pH	5.5 - 7
Organic Peroxides	Max 0.7 meq/Kg Max
Furfural	1 mg/kg, ppm Max
Pentachlorophenol	0.01 mg/kg, ppm
Lead	<2 ppm, mg/kg
Arsenic	<3 ppm, mg/kg
Heavy metals (as Pb)	<10 ppm, mg/kg
Cadmium	<1 ppm, mg/kg
Mercury	<1 ppm, mg/kg
Starch	Absent
Viscosity (2 Hrs)	Min 3500 Cps
Viscosity (24 Hrs)	Min 3500 Cps
Ethylene Oxide	Max 0.02 mg/kg, ppm

GMO Declaration:	Free of genetically modified organisms.	Storage 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: Best Before End Printed on Packaging LG Powder is very stable and may be stored for long periods without affecting quality. On standing for lengthy periods, in unopened original packaging.	Allergen Cereals containing Gluten and products thereof ✓ Crustaceans and products thereof ✓ Eggs and products thereof ✓ Fish and products thereof ✓ Peanuts and products thereof ✓ Soybeans and products thereof ✓ Milk and products thereof (including lactose) ✓ Nuts and products thereof ✓ Celery and products thereof ✓ Mustard and products thereof ✓ Sesame seeds and products thereof ✓ Lupin and products thereof ✓ Molluscs and products thereof ✓
Suitability for other diets:	Halal, Kosher, Vegans and Vegetarian		
Hygiene:	MyHACCP a standard for efficiency and cleanliness		
Solubility:	Water Soluble		
Colour Additives:	No colourings		