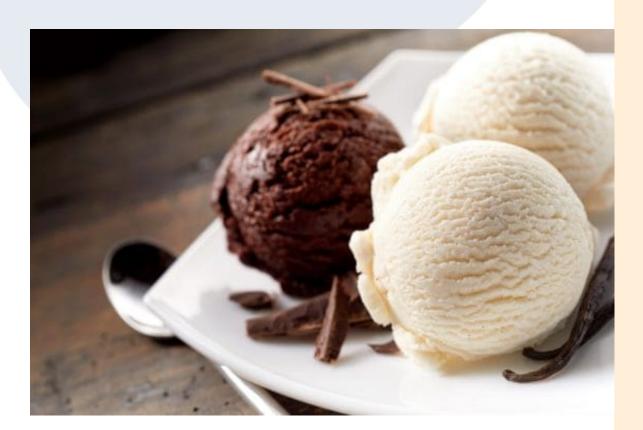


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CREMODAN® SIM VEG

OVERVIEW

Cremodan® SIM VEG is a fully integrated blend of food-grade emulsifier and stabilisers, consisting of uniform beads.

Batch to batch colour variations may occur, varying from off-white to yellowish/brownish.

All components are based on raw materials of non-animal origin.

Cremodan® SIM VEG may be added directly at any stage during mix preparation prior to pasteurisation and homogenisation, irrespective of the mix temperature chosen.

BENEFITS INCLUDE:

- Ensures dust-free handling
- · Imparts excellent creaminess and body
- Imparts fine and uniform texture
- · Imparts excellent air distribution and stable overrun
- · Imparts excellent stand-up properties and very good melting resistance
- Prevents shrinkage and retards ice crystal growth during storage



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USAGE

Cremodan® SIM VEG may be added directly at any stage during mix preparation prior to pasteurisation and homogenisation, irrespective of the mix temperature chosen.

Pasteurised soft-serve mix: 4% fat 0.90 % 6% fat 0.85 % 8% fat 0.80 % 10% fat 0.75 % 12% fat 0.70 %

Hardened ice cream: 4% fat 0.85 % 6% fat 0.80 % 8% fat 0.75 % 10% fat 0.70 % 12% fat 0.65 %

In case of UHT treatment the dosage of Cremodan® SIM VEG has to be adjusted to suit the equipment and processing conditions used.

INGREDIENTS

Mono- and diglycerides of fatty acids - E471, Cellulose gum (E466), Guar Gum (E412), Carrageenan (E407), Sodium Alginate (E401), Locust Bean Gum (E410)

PACKAGING

Code	Size	Туре	Palletisation
226050	25kg	Bag	40

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	2,860.00
Energy (Kcal)	700.00
Fat (g)	73.00
Fat (of which saturates)(g)	72.00
Available Carbohydrate (g)	0.00
Carbohydrate (of which sugars)(g)	0.00
Protein (g)	1.00
Fibre (g)	20.00
Salt (g)	2.50



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ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

