



## PRODUCT SPECIFICATION

### 1.1 Product Information

|                     |  |  |
|---------------------|--|--|
| <b>Product Type</b> | LG10 Ice Cream Base Powder                     |  |
| <b>Dosage</b>       | From 5 up to 7 grams LG10 Powder per Litre mix |  |
| <b>Appearance</b>   | Powder   |  |
| <b>Colour</b>       | White to yellowish powder                      |  |
| <b>Product Code</b> | 22079  | <b>Packaging</b>   |
| <b>Content</b>      | From 100gr bags up to 25kg sack                | Food grade strong aluminum foil stand up zip-lock bags from 100gr up to 2kg in weight or sealed 25kg bulk bags |
| <b>EAN</b>          | 5077477980406                                  |  |

### 1.2 Scientific product information

|                            |  |
|----------------------------|--|
| <b>Combined ingredient</b> |  |
| <b>Main use</b>            | LG10 Ice Cream Base Powder is a gelato stabilizer with a neutral flavor. 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. |
| <b>Ingredients</b>         | Mannose, d-glucose, pyranose and furanose carbohydrates, vegetable fibre and vegetable protein.  |

### Standard Recipe

Similar ice cream recipes with different ingredients according the availability

| <b>ICE CREAM RECIPE</b><br><i>For Premium Ice Cream</i>       |                 | <b>ICE CREAM RECIPE</b><br><i>With Fresh Milk &amp; Cream Application</i> |              | <b>ICE CREAM RECIPE</b><br><i>With Fresh Milk &amp; Dry Milk Powder</i> |                 | <b>ICE CREAM RECIPE</b><br><i>With Dry Milk and Water Application</i> |                 |
|---|-----------------|---|--------------|---|-----------------|---|-----------------|
| Grams   | Ingredients     | Grams   | Ingredients  | Grams   | Ingredients     | Grams   | Ingredients     |
| 1 kg  | Whole Milk      | 1 kg  | Whole Milk   | 1 kg  | Whole Milk      | 1 Litre   | Water           |
| 120 gr  | Double Cream    | 120 gr  | Double Cream | 70 gr   | Dry Milk Powder | 200 gr  | Dry Milk Powder |
| 220 gr  | Sugar           | 220 gr  | Sugar        | 220 gr  | Sugar           | 220 gr  | Sugar           |
| 20 gr   | Dry Milk Powder | 6 gr  | LG10 Powder  | 6 gr  | LG10 Powder     | 6 gr  | LG10 Powder     |
| 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.

|  |  |
|--|--|
| <b>COLD PROCESS - FOR HOME USE &amp; SOFT SERVE</b>  | <b>HOT PROCESS - FOR PRODUCTION (Shops, Farms)</b>   |
| <ol style="list-style-type: none"> <li>Mix all ingredients with hand blender / mixer.</li> <li>Let the mix age at least 4 hours at fridge temperature.</li> <li>Pour in batch freezer / ice cream maker and freeze.</li> </ol> | <ol style="list-style-type: none"> <li>Pour all ingredients in Pasteuriser.</li> <li>Start Pasteurizing and aging process.</li> <li>Pour in batch freezer and freeze.</li> </ol> |

**1.3 Foreign Trade Commodity Code**

|                   |                        |  |
|-------------------|------------------------|--|
| Country of Origin | harmonized system code | traceability, hygiene and control as adopted Regulation (EC) No 178/2002 laying down the general principles and requirements of general food law regulation. |
| Italy             | 21050010               |  |

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

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

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|                          |         |          |  |
|--------------------------|---------|----------|--|
| Listeria                 | per 25g | Negative |  |
| 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                          |

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|                              |   |   |   |
|------------------------------|---|---|---|
| Mustard and mustard products | X | X | X |
| 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 vanilla extract.

## 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 by IQNET -ISO 9001-  
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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