



distribuito da:
ANDREA GALLO DI LUIGI S.r.l.
azienda fondata nel 1892
Via Erzelli, 9 - 16152 Genova (Italy)
Tel. 010.650.29.41
www.andreagallo.it

SPECIFICA TECNICA

Prodotto: **CARRAGENINA M 426 USO LATTE 2000 KOBE'/g**

NOME INCI Carrageenan
NOME INCI USA Carrageenan
CAS 2593-40-5; 9000-07-1
EINECS / ELINCS 232-524-2

SPECIFICA	METODO	Lim. Inf. - Lim. Sup.	u.m.
Gel strength nel latte		80,00 - 110,00	g
Break gel strength nel latte		2.200,00 - 3.000,00	g
Identificazione IR		conforme alla specifica	
* Conta batterica totale		<=5.000	CFU/g
* Lieviti e muffe		<=300	CFU/g
* E.coli		assente/5g	CFU/g
* Salmonella		assente/25g	CFU/g
* Perdita all'essiccamento		<=12,00	%
Metalli Pesanti			
* - Metalli pesanti		<=20	ppm
* - Piombo (Pb)		<=5	ppm
* - Cadmio (Cd)		<=2	ppm
* - Mercurio (Hg)		<=1	ppm
* - Arsenico		<=3	ppm
Revisione Capitolato		1	
Data Approvazione		02/03/2015	

* saggi non obbligatori

Gli eventuali metodi d'analisi non riportati sono metodi interni del produttore ottenibili su specifica richiesta

Le informazioni sopra riportate non Vi sollevano dall'obbligo di identificare il prodotto prima dell'impiego. La nostra società non si assume alcuna responsabilità per danni a persone o cose derivanti dall'impiego dei prodotti da noi commercializzati



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This is a carrageenan based food additive, standardised to constant gel strength in milk, in order to obtain a uniform performance. Carrageenan (E 407) is a natural hydrocolloid extracted from red seaweed of the Rhodophyceae class.

Others informations:

Typical Dosage	0.2 - 1.0	%
Milk Reactivity (0.2% at 10°C) MA-51	80 - 110	g
Break (2 g/0.5 litre of milk/40 g sugar at 10°C) MA-53	2200 - 3200	g
Particle Size (60 US mesh, DIN24)(MA-72)	98 % gum below 250	micron

CONFORM TO

FCC-JECFA-EUROPEAN UNION

SOLUBILITY:

Dispersible in cold and totally soluble over 70°C. Insoluble in vegetable oils, minerals and organic solvents.

GELLING:

It occurs when the solution becomes cold. In an acid medium the viscosity degradation increases with the temperature and the heating time. It is stable in a neutral or alkali medium.

PREPARATION:

Pour the powder (blended previously with other dry ingredients) over the water and milk, while it is quickly stirred. Keep stirring until dispersion. Heat up until complete dissolution (70-80 °C). Do not pour the liquid over the powder.

INGREDIENTS:

Carrageenan (E-407) and potassium chloride (E-508), and dextrose for standardisation.

The product does not contain any of the following allergens:

- cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) 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 derived products (incl. lactose)
- nuts i.e. almonds, hazelnuts, walnuts, cashew-nuts, pecan-nuts, Brazil walnuts, pistachio nuts, macadamia and Queensland walnuts and products thereof
- celery and products thereof
- mustard and products thereof
- sesame seeds and product thereof
- sulphur dioxide and sulphited at concentration of more than 10 mg/l expressed as SO₂.

The product consists of a food additive based on carrageenan (E407), derived from seaweed, being used in food applications and producing according to the legislation in force: FOOD CHEMICALS CODEX FAO/WHO and CEE. That the above mentioned product does NOT CONTAIN wheat, oats, barley or rye and that its raw materials are of vegetable origin and do NOT CONTAIN GLUTEN. No medium or excipient is used to add additives to the product. That this product is innocuous and fit for human consumption.

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The product d

o not contain neither originate from genetically modified organisms and are conform to the Regulations EC 1139/98, 49/2000 and 50/2000, published on the EC Official Gazette. Measures have been taken by our suppliers to guarantee the traceability and the non-GM character of the raw materials. Appropriate PCR-testing to confirm the non-GM character of the raw materials has been conducted on a due diligence basis. Consequently above-mentioned product comply with the conditions in Regulations (EC) 1139/98 and 49/2000, and in the new Regulations (EC) 1829/2003 and 1830/2003, for which no additional specific labelling requirements apply. Likewise, should any contamination occurs it does not exceed the values established in the previous Regulations.

The product is free of radiation and contamination not introducing fission or activation product.

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