

GENERAL CHARACTERISTICS

Physical aspects	White to white-cream powder
Organoleptic aspects	Low odour and taste, almost neutral
Composition	Dry glucose syrup, thickening agent : Locust Bean Gum (E410), gelling agent : Sodium Alginate (E401), Carrageenans (E407), Emulsifier : Glycerol Monostéarate (E471)

DESCRIPTION

Functions/Properties	<ul style="list-style-type: none"> ➤ Stabilizes the water structure of the ice cream mix, avoiding large crystal formation, and unpleasant mouthfeel (anti-crystallising role) ➤ Improves mix viscosity, expansion, body and texture of end product, ➤ Gives consistency, ➤ Improves dispersion of fats and emulsifies the various components of the mix ➤ Delays melting point of ice cream sticks ➤ Without changing your recipe, blend the appropriate quantity of STAB 2000 with all or part of the sugar ➤ Pour this preparation into the milk under stirring, ➤ Let it rest for 15 minutes, in order to allow ice cream maturation, ➤ - Increase temperature and proceed as usual.
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INSTRUCTIONS OF USE

APPLICATIONS	RECOMMENDED DOSAGE
Ice cream low fat content (less than 7.5%)	4 to 5 g/kg
Ice cream with high fat content (10 to 12 %)	2 to 3 g/kg

REGULATORY LIMITS

CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, refer to regulation (EC) N° 1333/2008 on food additives of 16 th December 2008 and amended versions.	



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NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	285.1 Kcal / 1197.9 kJ
Lipids	5.25 g
- Saturated Fatty Acid	5.06 g
Carbohydrates	38.25 g
- Sugars	14.25 g
Fibres	39.50 g
Proteins	1.59 g
Salt	5.94 g

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.



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DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegan	X	
Vegetarian	X	

PACKAGING/STORAGE	
Packaging	150 g plastic tin – Box of 40 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12x1kg – Pallet of 30 boxes (360kg) Box with plastic bag of 10kg – Pallet of 30 boxes (300kg)
Storage conditions	Store cool and dry in sealed packaging
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE 150g ⇒ 10125 1kg ⇒ 1971A 10kg ⇒ 1970K

We reserve the right to modify this data according to the evolution of our products.



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