

PRD-No.

30527950

Articles

50207337* 180 kg plastic drum

50207336* 850 kg IBC

* This product is vegetarian, gluten free

Country of origin

EU

Description

Yellow colored liquid with a neutral odor.

Wax ester based on vegetable oil stabilized with an antioxidant system. Processing aid for food products.

Used as a release agent for baked goods.

Composition

Ingredients in descending order of weight:

Wax ester, lecithin (E 322), ascorbyl pantoate (E 304), tocopherol-rich extract (E 306), citric acid esters of mono- and diglycerides of fatty acids (E 472c)

Standards

All additives used in Servil P comply with the current specifications established by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the current EU Regulation laying down specifications for food additives.

Manufactured under ISO 9001/ISO 14001 as well as HACCP methodology.

Specification

For further information see separate document: "Standard Specification" (not for regulatory purposes) available via BASF's World Account: <https://worldaccount.basf.com>

Storage conditions

The product should be stored at temperatures between 15 – 25 °C, in a dry place protected from light.

Shelf life

In its unopened original package under the mentioned conditions the product has a shelf life of 12 months. For bulk deliveries it has a shelf life of 21 days.

Applications

Due to its excellent lubricating effect it is used as release agent for baked goods. It is also used as a lubricant/pounding agent during the fresh yeast production: direct addition of Servil P in the extruder container as well as a lubricant for the extruder tip.

Dosing

Detailed recipes are available on request.

Summary

Servil P is used as special oil in release agents for baked goods.

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