

## WT 205

**PRD-No.**  
30530884

### Articles

50208819\* 25 kg multilayer paper bag with PE-lining

\* This product is vegetarian, gluten free

**Country of origin**  
EU

### Description

White to yellowish powder.

Complex powder system consisting of emulsifier, protein and fully hydrogenated coconut oil on a carrier system of glucose syrup.

Used as a whipping agent in various kinds of dessert applications.

### Composition

Ingredients in descending order of weight:

Fully hydrogenated coconut oil, glucose syrup, lactic acid esters of mono- and diglycerides of fatty acids (E 472b), milk proteins.



**Applications:**  
ice cream, mousse dessert, cake filling cream

### Standards

All additives used in WT 205 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 16 – 24 °C, in a dry place. Keep away from odor-intensive products.

### **Shelf life**

In its unopened original package under the mentioned conditions the product has a shelf life of 18 months.

### **Applications**

Used for various kinds of aerated food systems, e.g. cake filling creams, whipping creams, ice creams as well as mousse desserts.

### **Dosing**

Using WT 205 allows an all- in method during preparation.

The dosage is depending on desired volume, mouthfeel and firmness as well as the adding of further ingredients.

Recipes are available on request.

### **Summary**

WT 205 is an aerating system which can be used for a broad range of applications in aerated food systems.

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