

# Lamequick® CE 2956 N.A.

**PRD-No.**  
30532025

## Articles

50416109*	20 kg multilayer paper bag with PE-lining
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\* This product is vegetarian, gluten free

**Country of origin**  
EU

## Description

White to yellowish powder.

Complex powder system consisting of emulsifier, protein, whey powder and vegetable oil on a carrier system of glucose syrup.

Used as a whipping agent for all kind of aerated, dairy-type food products.

## Composition

Ingredients in descending order of weight:

Vegetable oil (palm kernel oil, fully hydrogenated palm kernel oil), glucose syrup, acetic acid esters of mono- and diglycerides of fatty acids (E 472a), milk proteins, whey powder, lecithins (E 322).



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

## Standards

All additives used in Lamequick® CE 2956 N.A. 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 15 months.

### **Applications**

Used for various kinds of aerated food systems, especially being suitable for whipping creams, cake filling creams and decorating creams.

### **Dosing**

Using Lamequick® 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**

Lamequick® CE 2956 N.A. is an aerating system which is especially applicable for whipping creams and cake filling creams. Lamequick® CE 2956 N.A. offers outstanding melting properties with unique mouth feeling.

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