

Lamequick® CE 6342

PRD-No.
30532026

Articles

50209658* 25 kg multilayer paper bag with PE-lining

* This product is vegetarian, halal, gluten free

Country of origin
EU

Description

White to yellowish powder.

Complex powder system consisting of emulsifier, protein and fully hydrogenated vegetable 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:

Glucose syrup, fully hydrogenated vegetable oil (palm kernel, coconut), acetic acid esters of mono- and diglycerides of fatty acids (E 472a), milk proteins, lecithins (E 322), ascorbyl palmitate (E 304), DL-alpha-tocopherol (E 307) and citric acid (E 330).



Applications:
ice cream, mousse dessert, cake filling cream

Standards

All additives used in Lamequick® CE 6342 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 24 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 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 6342 is an aerating system which can be used for a broad range of applications in aerated food systems.

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