

# Lamequick® ME 1-30

## PRD-No.

30532033

## Articles

50475400\* 20 kg multilayer paper bag with PE-lining

\* This product is vegetarian, halal, kosher, gluten free



## Country of origin

EU

## Description

White to yellowish powder.

Complex powder system consisting of emulsifier, skimmed milk powder and 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:

Fully hydrogenated vegetable oil (palm kernel, coconut), skimmed milk powder, acetic acid esters of mono- and diglycerides of fatty acids (E 472a), glucose syrup.

## Standards

All additives used in Lamequick® ME 1-30 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 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, aerated desserts, mousse desserts, ice creams and milk shakes.

## 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® ME 1-30 is an aerating system based on milk powder which can be used for a broad range of applications in aerated food systems. It is suitable for whipping up with water and supports a milky and creamy taste in the application.

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