

# Lamequick® ME 1-60

**PRD-No.**  
30535906

## Articles

50210335*	25 kg multilayer paper bag with PE-lining
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\* This product is vegetarian, halal, gluten free

**Country of origin**  
EU

## Description

White to yellowish powder.  
Complex powder system consisting of emulsifier, skimmed milk powder 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:  
Fully hydrogenated vegetable oil (palm kernel, coconut), glucose syrup, acetic acid esters of mono- and diglycerides of fatty acids (E 472a), skimmed milk powder.



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

## Standards

All additives used in Lamequick® ME 1-60 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**

Applicable for various kinds of aerated food systems, e.g. cake filling creams, whipping creams, aerated desserts, mousse dessert, 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 1-60 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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