

# Lamequick® SUN 40

**PRD-No.**  
30538273

**Articles**

50416151\* 20 kg multilayer paper bag with PE-lining

\* This product is vegetarian, halal, gluten free

**Country of origin**  
EU

**Description**

Yellowish colored powder with a neutral to fatty odor.  
Complex powder system consisting of emulsifier, protein and vegetable oil on a carrier system of glucose syrup.  
Used as a whipping agent in various kinds of dessert applications.



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

**Composition**

Ingredients in descending order of weight:  
Sunflower oil, glucose syrup, acetic acid esters of mono- and diglycerides of fatty acids (E 472a), milk protein, lecithins (E 322), ascorbyl palmitate (E 304), tocopherol-rich extract (E 306), citric acid esters of mono- and diglycerides of fatty acids (E 472c), flavor (cream, vanilla).

## Standards

All additives used in Lamequick® SUN 40 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 12 months.

## Applications

Used for various kinds of aerated food systems, especially for chocolate 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® SUN 40 is based on polyunsaturated fats and represents a healthier alternative. Lamequick® SUN 40 contains sunflower oil and therefore it has a unique fatty acid composition with a very high content of mono- and polyunsaturated fatty acids. Desserts aerated with Lamequick® SUN 40 combine excellent nutritionals with good functionality. Lamequick® SUN 40 can be used for a broad range of applications in aerated food systems.

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