

Lametop® 210 RS

PRD-No.
30652726

Articles

50475962 carton box with inliner,
22,68 kg (50 lbs)

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

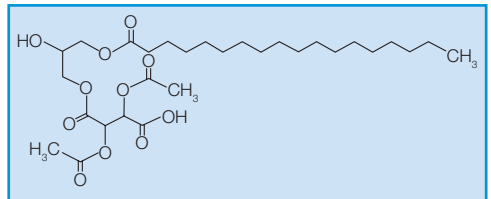
Country of origin
EU

Description

White to yellowish colored powder with a slightly acetic acid odor.
Datem on a carrier system of calcium silicate.
Used as an emulsifier for yeast raised products.
Based on rapeseed oil.

Composition

Ingredients in descending order of weight:
Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E 472e), calcium silicate (E 552).



Datem

Standards

All additives used in Lametop® 210 RS 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. Moreover, the emulsifier (Datem, E 472e) is in compliance with current FCC (Food Chemical Codex) specification requirements.

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 below 20 °C, in a dry place.

Shelf life

In its unopened original package under the mentioned conditions the product has a shelf life of 18 months.

Applications

Application in yeast raised products to obtain products with higher volume and equal crumb structure, e.g. baguette, white bread, crispy rolls.

Dosing

The recommended dosage of Lametop® 210 RS in yeast raised products is 0.2 – 0.5% based on flour weight.

Detailed recipes are available on request.

Summary

Lametop® 210 RS is a powdered Datem on a carrier of calcium silicate with good product performance regarding volume in bakery applications.

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