SPECIFICATION SHEET

Art. No: 840033



Product name: NEUTRO CREMO L/F 5 F- STABILIZER

| Use | Food industry – stabilizer for ice cream | | | |
|---|--|--|--|--|
| | The product is intended for the manufacture of food and not for direct consumption. | | | |
| Recommended Dosage | 5 - 7 g : 1L water/milk | | | |
| Ingredients | Emulsifiers: mono- and diglycerides of fatty acids, propane-1,2-diol esters of fatty acids; stabilizers: guar gum, sodium carboxymethycellulose. | | | |
| Senzorial | Appearance: fine powder without impurities; | | | |
| characteristics | Colour: white cream; | | | |
| (at 20°C) | Smell: typical; | | | |
| | Taste: typical. | | | |
| Nutrition Declaration Average values/ 100 g product | Energy:2366,4 kJ / 576,1 kcal | | | |
| | Fat: 59,9 g; | | | |
| | Of which saturated fatty acids: 59,9 g; | | | |
| | Carbohydrate: 2,0 g; | | | |
| | Of which sugars: 2,0 g; | | | |
| | Fiber: 14,4 g; | | | |
| | Protein: 0,0 g; | | | |
| | Salt: 4,4 g. | | | |
| Microbiology | NTG: max. 10000 cfu/ g; | | | |
| | Enterobacteria: max. 100 cfu/ g; | | | |
| | Yeasts and moulds: max. 1000 cfu/ g. | | | |
| Storage | In clean warehouses, away from direct sunlight, heat and freeze sources, at | | | |
| | temperatures between 525°C and relative air humidity 75%, in original sealed | | | |
| | package. | | | |
| Packaging | Aluminium bags which assures a good stability in time of the product, in strict | | | |
| | hygiene conditions. | | | |
| Shelf life | 24 months from the production date at the recommended storage conditions. | | | |
| Transport conditions | The product is transported in covered vehicles, clean, free from any possibility of | | | |
| • | pollution, degradation or contamination. | | | |
| | | | | |

This information is correct to the best of our knowledge. It is the responsibility of the user to assess the work place risks and to determinate safe working conditions. Expertarom cannot assume liability for claims resulting from improper use of this product.



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Allergens

This statement is in accordance with **REGULATION (EU) No 1169/2011** on the provision of food information to consumers, *Annex II:* **SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES.**

| Allergens | Allergen Substances | Raw materials (ingredients) | Possible traces from cross contamination |
|---|------------------------|-----------------------------|--|
| Cereals (1) with gluten content and derivates | No | | Yes |
| Crustaceans and derivates | No | | No |
| Eggs and derivates | No | | Yes |
| Fish and derivates | No | | No |
| Peanuts and derivates | No | | Yes |
| Soy and derivates | No | | Yes |
| Milk and derivates | No | | Yes |
| Nuts and derivates (2) | No | | Yes |
| Celery and derivates | No | | No |
| Mustard and derivates | No | | No |
| Sesam seeds and derivates | No | | Yes |
| Sulfur dioxide or sulphite as SO ² (3) | No | | No |
| Lupine and derivates | No | | No |
| Molluscs and derivates | No | | No |

- (1)- Wheat, rye, barley, oats, or other hybrids;
- (2)- Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia);
- (3)- According to REGULATION (EU) No 1169/2011 is out sulfur dioxide and sulfur concentrations greater than 10 mg / kg or 10 mg / I (as S0 ²) located in the food.

GMO Declaration

The product does not contain GMO material or traces, according to EU Directive 2001/18/UE.

The product does not need to be labeled according to EU Regulation 1829/2003/UE and EU Regulation 1830/2003/UE.

Statement regarding treatment with ionizing radiation

We declare that the product and its ingredients have not been treated with ionizing radiation or ethylene oxide according to new documents available.

Packaging material

The used packaging material complies with Regulation (EC) NO. 1935/2004 on materials and articles intended to come into contact with food, Regulation (EC) NO.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and Regulation (EC) NO.10/2011 on plastic materials and articles intended to come into contact with food.

All mentioned data are in accordance with EU/National legislation, at the date of this document preparing. This replaces the previous specification.

Issued by:

Quality Specialist: Zbarciog Laura

Date: 27.02.2025



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