



Product Specification

Milk Ice-Cream

Article No. : 506803

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Name of Product :	GBavo1122
Size of container/shipping unit :	20,00 kg

1. Recommended addition levels:

0.5% – 0.7 % in total

2. Recommended use/application :

This stabilizer is to be added in blender at 20 -25 degree at the time of circulation smoothly.
Then homogenize and pasteurize it
Cool the product and keep it in refrigerator.

3. List of Ingredients /additives ,on a decremting scale ,including category designation and generally accepted commercial name :

Stabilizer (E 402 E 412 E 414 MPC GMC)

4. Non-GMO-confirmation :

Hereby we confirm that the product described in this specification is not based genetically modified organism.

5. Microbiological data:

Name of analysis	Standard
Aerobic Total Plate Count	Max 10000(cfu per gram)
Yeast	Max 500 (cfu per gram)
Mould	Max 500 (cfu per gram)
Bacillus cereus	<100 (cfu per gram)
E Coli	Negative
Clostridium	Negative
Enterobacteriaceae	<10 (cfu per gram)
Staphylococcus Aureus	Negative
Coliforms	Negative
Heavy Metal	
Lead	Max 5 ppm
Cadium	Max 2 ppm

6. Minimum shelf life (period which product can be safely kept in sealed container under a given set of storage conditions):

24 month at a temperature of 20 Centigrade Storage in dry atmosphere.

7. Allergic substances:

Eggs and products there of	no
Milk and products there of	no

8. General Information on our allergy information for this product:

All statements contained in this information on allergic substances reflect our current state of knowledge. There are based on the avai supplier declaration in relation to the contained raw mater