INGREMA AG



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SPECIFICATION

INGRESAN G-37/E

DESCRIPTION STABILIZING SYSTEM FOR SORBET AND SHERBET

PHYSICAL PROPERTIES APPEARANCE powder

COLOR white to creamy/yellow

TASTE typical

DECLARATION in short form

E-471, E-412, E-466, Gelatine, E-410

DECLARATION in named form Mono- and diglycerides of fatty acids, Guar Gum, Cellulose Gum,

Gelatine, Locust Bean Gum

DOSAGE 0.4 – 0.70%

CHEMICAL ANALYSIS MOISTURE max. 12%

HEAVY METALS: LEAD max. 1 ppm

ARSENIC max. 1 ppm
MERCURY max. 0.01 ppm
CADMIUM max. 0.1 ppm

490kcal / 2'055kJ

MICROBIOLOGY PLATE COUNT max. 10'000/g

YEAST / MOULDS max. 300/g
ENTEROBACTERIA max. 100/g
E. COLI neg. in 0.1 g
SALMONELLA neg. in 25 g
STAPHYLOCOCCUS AUREUS neg. in 1.0 g

NUTRITIONAL DATA

(per 100g) PROTEIN 13 g

ENERGY

 CARBOHYDRATE
 01 g

 FAT
 40 g

 FIBRE
 40 g

 Salt
 < 1 g</td>

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| SHELF LIFE | 24 months from production date in unopened bags | | | | |
|-------------------------|---|---|-------------|---|----------------------------|
| PACKAGING | 25 kg paperbags with polylining | | | | |
| COUNTRY OF ORIGIN | Switzerland | | | | |
| FOOD GRADE | This product corresponds to current regulations of Switzerland and EU concerning food grade, food safety, residues and contaminants. | | | | |
| GMO | This product does not consist of, nor contain, nor is produced from genetically modified organisms. The quality of our raw material corresponds to the current regulations of the European Parliament on «Genetically modified food» and «traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms». No declaration is requested. | | | | |
| IRRADIATON / FUMIGATION | Neither the product nor its raw materials are irradiated / fumigated and do not contain any irradiated / fumigated compounds. | | | | |
| ALLERGENS | Below table indicates the presence (as added component) and possible cross-contaminations: | | | | |
| | yes | | may contain | Allergens Cereal Crustaceans Eggs Fish Peanuts Nuts Soybeans Milk Celery Mustard Sesame Sulphur dioxide SO2 and sulphites (>10 mg/kg) Lupin Mollusc | * containing gluten * ** |
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 * = cross-contamination possible, traces < 1 g/kg ** = <10 mg/kg

DATE 12.01.2020