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Valid from: March 16, 2016



PRODUCT DESCRIPTION - PD 154-18.0EN

Material no. 093224

GRINDSTED® CITREM N 12 VEG MB

Citric Acid Ester

Description

GRINDSTED® CITREM N 12 VEG MB is a partially neutralised citric acid ester of mono-diglyceride made from edible, fully hydrogenated palm based oil, produced in accordance with the requirements of RSPO supply chain model for Mass Balanced sustainable palm oil.

Certificate Number BMT-RSPO-000025

Application areas

Emulsified meat ("Leberwurst") and fine foods. Beverage whiteners – e.g. sweet condensed whitener.

Potential benefits

- Enhances stability of the established fat emulsion
- Provides creaminess to emulsions in fine foods

Usage levels

Form

(Based on total product, unless indicated otherwise.)

Emulsified meat 0.3 % Fine foods 0.2-0.5 %

Physical/chemical specifications

(Methods of analysis available on request)

Citric acid	min. 13 %
Acid value	10-25
Saponification value	220-250
lodine value	max. 3
pH in aqueous dispersion	5-6
(5%)	
Dropping point	approx. 64 °C

Microbiological specifications

Total plate count	max. 5,000 /g
Yeast and mould	max. 100 /g
Enterobacteria	absent in 1 g
Salmonella	absent in 25 g

Heavy metal specifications

Arsenic (As)	max. 3 mg/kg
Lead (Pb)	max. 2 mg/kg
Mercury (Hg)	max. 1 mg/kg
Cadmium (Cd)	max. 1 mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy	900/3,700 kcal/kJ
Protein	not applicable
Carbohydrate	not applicable
- of which sugars	not applicable
Fat	100 g
-of which saturates	98 g
Fibre	not applicable
Sodium	1 g
Trans fatty acid	< 1 %

Storage

Should be stored cool and dry in unbroken packaging. Max 25°C/77°F. Max 80% relative humidity. Keep away from sunlight and odorous products.

Total shelf life 24 months

Shelf life is stated as a min. from date of production when the product is stored in unbroken packaging and provided that the storage conditions specified are observed.

coarse powder

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Packaging

Bag (paper)	20 kg
Industry pallet	600 kg
Customs tariff no.	340490
Tara weight	0.5 kg

Purity and legal status

The components in GRINDSTED® CITREM N 12 VEG MB meet the specifications laid down by the FAO/WHO and the EU. GRINDSTED® CITREM N 12 VEG MB is covered by the EU reference No. E 472c.

Local food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country. Advice regarding the legal status of this product may be obtained on request.

Safety and handling

A Material Health and Safety Data Sheet is available on request.

Country of origin

Denmark

Kosher status

Product is Kosher certified.

GMO status

According to regulations EC Nos. 1829/2003 and 1830/2003: The raw materials used in the production of this product do not contain or consist of GMOs, and they are not produced from GMOs. The raw material can be traced back to its origin. Adventitious and unavoidable GM cross contamination is not exceeding the limit of 0.9%. Questionnaire has been used as documentation.

According to regulations EC Nos. 1829/2003 and 1830/2003: Microorganisms used for the production of citric acid are not genetically modified microorganisms. Substrates and carriers do not contain or consist of GMOs and are not produced from GMOs. Questionnaire has been used as documentation.

Allergens

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	х	Cereals containing gluten	
	Х	Crustaceans	
	Х	Eggs	
	Х	Fish	
	Х	Peanuts	
	Х	Soybeans	
	х	Milk (including lactose)	
	Х	Nuts	
	Х	Celery	
	Х	Mustard	
	Х	Sesame seeds	
	х	Sulphur dioxide and sulphites (>10 mg/kg)	
	Х	Lupin	
	Х	Molluscs	

According to Regulation (EU) No 1169/2011, wheat based glucose syrups including dextrose and products thereof as well as fully refined soybean oil and fat and products thereof are exempt from allergen labelling requirements.

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.