



PA LAT 2/20 IC

Description of the product: The Pa Lat 2/20 IC is especially designed in the production of ice cream. It can be used also in production of biscuit, bakery, pastry, sauces, yoghurt, desserts or even cream.

Chemical data

Parameters	Target values	Max. value	Method
Fat (butterfat)	2 %	—	FIL 1D/1996
Proteins	20%	—	Dumas/NFDM
Carbohydrates.	68%	—	calculation
Moisture	4 %	—	FIL 26
Ashes	6 %	—	2 hrs 530 °C
—	—	—	—
—	—	—	—

Physical data

Parameters	Indicative values	Method
Colour	Creamy white	Own reference
Taste	fresh	Own reference
Filtration	Disc A, disc B max	ADPI
Solubility	1.5 ml	ADPI
—	—	—
—	—	—

Microbiological data

Types	Average values	Max. values	Method
Total plate count/g	10.000	<50.000	FIL 100B
Yeast and moulds/g	<50	<100	FIL 94B
Staphylococcus/g (n=5,c=2,m=10, M=100)	0	<100	FIL 60A
Salmonella/25g (n=5,c=0)	Absent	Absent	FIL 93 B
Enterobacteriaceae/g (n=5,c=0)	<10	10	ISO 7402
—	—	—	—
—	—	—	—

Nutritional data

Types (g/100g) of the product	Indicative values	Method
Energy g/100g (KJ/Kcal)	1578 / 371	Calculation
Protids	20	Calculation
Glucids total	68	Calculation
Di-saccharides	68	Calculation
Poly-saccharides	0	Calculation
Lipids total.	2	Calculation
Saturated fatty acids	1.2	Calculation
Unsaturated fatty acids	0.8	Calculation
Trans. fatty acids	0.04	Calculation
Cholesterol	0.08	Calculation
Fibers	0	Calculation
Sodium	0.54	Calculation
Calcium	0.69	Calculation
Magnesium	0.11	Calculation
Potassium	1.11	Calculation

Ingredients

Dairy ingredients, dairy protein

Important notice

These values are given as piece of information. They aren't a guarantee of quality nor an analysis certificate. This product is conform to the Directive 2007/61/CE and standard Codex 207-1999

As the use of this product may change from one country to another please also refer to local legislation and laws.

This product can be used in Baby foods less than 6 months only under the responsibility of the infant formula manufacturer who has checked all quality parameters before production processing.

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Allergens

according to the Directive EC 2000/13 and EC 2003/89

Allergens details

1 = present in the product as ingredient
2 = present in the factory and used on the same production line before and after a dry cleaning
3 = present in the same storage hall

+ = present, - = absent, ? = unknown

	1	2	3
Milk protein	+	+	+
Dairy product and by-product	+	+	+
Eggs and by-products	-	-	-
Soya protein and by-products	-	-	-
Soja oil	-	-	-
Cereals containing gluten and by-products			
- Wheat , spelt wheat	-	+	+
- Rye	-	-	-
- Barley	-	-	-
- Oat	-	-	-
- Buckwheat	-	-	-
- Kamut	-	-	-
- Hybridised strains of these cereals	-	-	-
Crustacea, molluscs and by-products	-	-	-
Maize	-	-	-
Rice	-	-	-
Cocoa	-	+	+
Yeast	-	-	-
Pulses	-	-	-
Nuts and by-products	-	-	-
Peanuts and by-products	-	-	-
Sesame and by-products	-	-	-
Mustard and by-products	-	-	-
Cinnamon	-	-	-
Vanillin	-	-	-
Coriander	-	-	-
Umbelliferae (aniseed, dill, caraway, chervil, cumin, coriander, lavas, cicely)	-	-	-
Celeri and by-products	-	-	-
Lupin and by-products	-	-	-
Glutamate (E620-E625)	-	-	-
Sulphite (E220-E227)	-	-	-
Benzoic acid and parabens E210 → E219	-	-	-
Sorbates (E200-E203)	-	-	-
BHA(E320) BHT (E321)	-	-	-
Azurobine E122	-	-	-
Aspartam E951	-	-	-
Azo-colours	-	-	-
Tartrazine (E102)	-	-	-
Saccharose	-	-	-
Fructose	-	-	-
Azo dyes (E102, E110, E122, E123, E124, E128, E129, E151, E154, E155)	-	-	-
Sulfur dioxide and sulphites (E220 → E228) at concentrations of less than 10 mg/kg or 10 mg/liter expressed as SO ₂	-	-	-

Packaging

Weight	25 kg net
Bags	Multiply paper bags with polythene liners. Food grade
Pallets	Standard pallets shrink-wrapped
Labelling	standard BHA or on request

Storage

If stored under clean, cool < 20°C, dry conditions (HR < 65%), not exposed to direct sunlights or strong odours and avoiding direct contact with walls and floors, the product can be kept :

--- **12 months** in unopened packaging

Applications

Especially ice-cream, but also biscuit, bakery, pastry, sauces, yoghurt, desserts or even cream.

GMO

This product does not contain any ingredient of GMO origin as mentioned in the EC regulation 1829/2003/CE on genetically modified food and feed and EC regulation No 1830/2003 concerning the traceability and labelling of genetically modified organisms (amending Directive 2001/18/EC)

Pesticide

Materials comply with current European Legislation for maximum permitted levels of pesticides. Materials comply with Regulation 2005/396/EC and 2006/178/EC.

Heavy metals / mycotoxin / dioxin

Materials comply with current European Legislation for maximum permitted levels of heavy metals. Materials comply with Regulation 2006/1881/EC*

Ionisation / radiation

No irradiation treatments are applied to the materials or its components.

Metal detection

Sieving: step 1 = 5 mm step 2 = 3 mm
Metal detection on packed products: ferrous: 3,0 mm
Non ferrous: 3.2 mm, Stainless: 3.2 mm
Magnets on the line

Custom code

0404 9023

Origin

E.U. (Belgium)

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