

PRODUCT DATA SHEET



GENUGEL® carrageenan type LC-5

File no.: 0004454-26

Revision date: January 16, 2011

Description GENUGEL® carrageenan type LC-5 is a carrageenan standardized with sucrose.

- Features**
- Gelling agent for water dessert jellies with approx. pH 3.9
 - Gives a soft and elastic texture
 - Is suitable for cold filling

Typical Applications • Ready-to-consume water desserts

Typical Use Level 0.8 - 1.4 in the final dessert jellies

Standard packaging Packed in 25 kg paper bags. All packaging material complies with FDA and EU food contact legislation.

Regulatory Compliance The hydrocolloid(s) in question complies with current purity criteria according to

- Food and Drug Administration
- FAO/JECFA specifications
- EU directive

Further details appear from:

<u>GENU® publication</u>	<u>Title</u>
Product Specification 0000002	Purity specifications for carrageenan

Labeling information GENUGEL® carrageenan type LC-5

E407 Carrageenan standardized with sucrose CAS: 9000-07-1, 57-50-1

For manufacture of foodstuffs and not for retail sale

GENUGEL® carrageenan type LC-5

File no.: 0004454-26

Revision date: January 16, 2011

Specifications	Property	Specification	Method
	pH (0.5% solution)	7.0 - 10.0	0006047
	Loss on drying, %	<=12.0	0006048
	* Gel strength, g TAXT2	54 - 72	0303067
	Aerobic plate count, CFU/g	<=5000	0800001
	Yeast and Mould, CFU/g	<=200	0800002

*Functional Property for the product

Functional property:

Functional property is guaranteed 365 days (12 months) from date of manufacture, when stored in a roofed and well ventilated area in the unopened original package.

If date of use is after the Functionality guarantee date but within Shelf Life/Best Before date the product can still be used but functionality may have changed slightly.

- Other characteristics**
- Texture free-flowing powder
 - Particle size less than 3% gum on a 0.250 mm test sieve (DIN 24, 60 US mesh)
 - Colour cream to light tan
 - Essentially flavourless, free from off-flavours and odours

Shelf life / Best before When stored in a roofed and well ventilated area in the unopened original package, the product may be stored up to 1095 days (36 months) from date of manufacture.

Shelf Life/Best Before period is based on purity and identity specifications and is the guaranteed period through which we guarantee that the products are in compliance with the purity and identity criteria defined in the regulatory compliance section.

Documentation Test methods and Nutritional Data Profiles are available upon request. CP Kelco reserves the right to use company test methodology.

Production facilities Possible production facilities of CP Kelco:
CP Kelco, Cebu, Philippines
CP Kelco, Lille Skensved, Denmark

The information contained herein is, to our best knowledge, true and accurate, but all recommendations or suggestions are made without guarantee, since we can neither anticipate nor control the different conditions under which this information and our products are used. Each manufacturer should evaluate their final products to determine compliance with all relevant federal, state and local regulations. Further we can disclaim all liability with regard to its customers' infringement of third party intellectual property including, but not limited to, patents. We recommend that our customers apply for licenses under any relevant patents. No statement herein or by our employees shall be construed to imply the non-existence of relevant patents nor as a recommendation or inducement to infringe said patents. It is our policy, however, to assist our customers and to help in the solution of particular problems which may arise in connection with applications of our products.

GENUGEL® is a registered trademark of CP Kelco ApS and/or CP Kelco U.S., Inc. and may be registered or applied for in other countries.

© CP Kelco ApS 2001.