

COBA

Item number	224011																
Product type	A formulated emulsifier in paste form based on all-vegetable distilled monoglycerides of the highest purity. The product is tailored for the production of biscuits. It gives an excellent batter tolerance, volume and baking stability. Biscuits produced with this emulsifier becomes tender and will have a prolonged shelf life. Can with advantage be used for all types of baking powder- based baked goods.																
Usage	30 g/kg on total weight.																
Composition	Water, E471, E420, E470a and ethanol. Carriers: water, E420, ethanol. Processing aid: E470a.																
Nutritional information per 100 g	<table> <tr> <td>Energy value</td><td>1050kJ, 260kcal</td></tr> <tr> <td>Fat</td><td>20 g</td></tr> <tr> <td>of which saturated</td><td>20 g</td></tr> <tr> <td>Carbohydrate</td><td>17 g</td></tr> <tr> <td>of which saccharides</td><td><0,5 g</td></tr> <tr> <td>Protein</td><td><0,5 g</td></tr> <tr> <td>Sodium</td><td><0,5 g</td></tr> <tr> <td>correspondens to approx</td><td>0,01 g salt</td></tr> </table>	Energy value	1050kJ, 260kcal	Fat	20 g	of which saturated	20 g	Carbohydrate	17 g	of which saccharides	<0,5 g	Protein	<0,5 g	Sodium	<0,5 g	correspondens to approx	0,01 g salt
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Chemical/physical data	Dry substance [%] > 35 105°C, 3 h pH [10 % solution] 10,0 ± 0,3 Acid value [mg KOH/g] < 2 AOCS Cd 3d-63 Ash content [%] < 2 600°C Iodine value < 1 DGF C-V 11a																
Allergens	No allergens, according to regulation 1169/2011/EC.																
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																
Microbiology Typical values	<table> <tr> <td>Total plate count</td><td>< 10 000 cfu/g</td></tr> <tr> <td>Yeast</td><td>< 100 cfu/g</td></tr> <tr> <td>Mould</td><td>< 100 cfu/g</td></tr> <tr> <td>Enterobacteriaceae</td><td>< 100 cfu/g</td></tr> </table>	Total plate count	< 10 000 cfu/g	Yeast	< 100 cfu/g	Mould	< 100 cfu/g	Enterobacteriaceae	< 100 cfu/g								
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Pesticides/Heavy Metals Typical	According to regulation 1881/2006/EC and 396/2005/EC.																
Storage	Recommended 10 - 18 °C.																

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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COBA

Other information

Consistency: Paste
Colour: White to pale colour
Flavour/Odour: Neutral
SEGREGATED CU-RSPO SCC-827455

Shelf life, months

12

Packaging

504 kg (18x28kg), Barrel.

Recommended declaration to end user

Since the legislation on application of this product in foods may vary in different countries, the local food laws always should be examined.
Possible declaration of ingredients according to REGULATION (EC) No 1333/2008 in food category 07.2 Fine bakery wares:
Emulsifier E471.

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