



DESCRIPTION

Carra™ Lact DCM 10304 is a standardized carrageenan with milk reactivity. It is designed for use as stabilizer agent in milk based products.

Aspect, White-Cream powder to beige.

COMPOSITION

Ingredients	E number
Carrageenan	E 407
Dextrose	----

APPLICATION

Dairy drinks

BENEFITS

Provides viscosity, adds body and suspension

USAGE LEVELS

Application	Dosage
Dairy drinks	% 0,05 - 0,10

DISPERSION RECOMMENDATIONS

Mix the product with the other powdered ingredients of the formula (if any) and add this mixture slowly over the cold water or milk while stirring at low speed without vortex formation, whenever you want to avoid incorporating air. Total hydration is achieved by heating (recommended temperature 70°C) in combination with mechanical action (agitation, homogenization, etc.).

PHYSICAL-CHEMICAL SPECIFICATIONS

Solubility	:	Dispersible in cold milk, soluble in hot milk	
Particle size	:	> 95% through U.S. Stand. N°100/ 150 microns	(AF N°008)
pH (1.5%)	:	7.0 – 10.0	(AF N°006)
Moisture	:	< 12%	(AF N°001)

MICROBIOLOGICAL SPECIFICATIONS

Total plate count	:	≤ 5000 cfu/g	(AF N°010)
Yeast & mold	:	≤ 300 cfu/g	(AF N°001)
E. coli *	:	Negative in 5g	External Lab
Salmonella *	:	Negative in 25g	External Lab

FOOD SAFETY*

Arsenic	:	≤ 3 ppm	External Lab
Lead	:	≤ 5 ppm	External Lab
Cadmium	:	≤ 2 ppm	External Lab
Mercury	:	≤ 1 ppm	External Lab

*These analysis are made in agreement with Gelymar's internal analytical program

Gelymar has quality management systems and food safety certifications ISO 9001 and FSSC 22000

Extractos Naturales Gelymar S.A

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ALLERGENS

Allergens	Yes	No
Cereal containing gluten		X
C rust aceans		X
Eggs		X
Fish		X
Peanut s		X
Soy abeans		X
Milk (incl. Lactose)		X
Nuts		X
Lat ex		X
Cashews nuts		X
Celery		X
M ustard		X
Sesame seeds		X
Sulphur dioxide and sulphites (>10 mg/kg)		X
Lupin		X
M ollusc		X

GMO STATUS

The raw materials and processing aids used in the production of all Gelymar's products do not contain GMO's. Due to this, they are in accordance with regulation 1829/2003 and 1830/2003.

PACKAGING

Description Type 1

Bag of 25 kg , Closure type: Sewing
3 outer layers, natural Kraft paper and,
1 inner LDPE layer.

Description Type 2

Bag of 25 kg, Closure type: Ultrasonic Sealing.
Valve bag with 4 layers, 3 micro-perforated Kraft
paper and 1 HDPE Film (7 microns, slotted).

STORAGE RECOMMENDATIONS

All Gelymar products must be stored in conditions of temperature and relative humidity that do not exceed 30°C and 80% R.H. Away from odorous or oxidant substances.

DURATION GUARANTEE

A product shelf life of 24 months is guaranteed when it is stored under the aforementioned conditions.

CERTIFICATIONS

Halal & Kosher certificates are available upon request

REGULATORY INFORMATION

All Gelymar's products are made with food additives that meet specifications of quality and purity of the U.S. Code of Federal Regulation (21 CFR), the EU regulation 1333/2008 and EU regulation 231/2012, Japan Food Additive Codex, GB 1886.169 -2016 Standard and, the Food and Nutrition Paper of FAO.

This product is sold with the understanding that the purchasers make their own tests to determine the suitability of the product for their own particular purpose and processing conditions. Technical data are supplied for guidance only and may be different from customer's results due to differences in testing methods and instruments. Reason why, we do not guarantee the applicability or the accuracy of this information or the suitability of our products to any individual situation.

Customers are requested to verify that the ingredients used in this product are allowed for the food application in which they wish to use it, in accordance with the regulations in force in their market.