

CREAMY 15

TECHNICAL DATA SHEET

TDS/047/CM0003/GEN Rev 3/ 11-01-2024

Material No: CM-0003

Description:

CREAMY 15 is developed from combination of edible vegetable oil based emulsifiers.

Application:

CREAMY 15 is suitable for bakery shortening, bakery cream margarine, vegetable cream, and whipped toppings. It is also suitable for oil-in-water emulsion system for sauces and gravies.

Advantages:

Improve aeration & water absorption properties.

Increase creaming volume.

Reduced whipping time.

Improved stabilization.

Control crystallization.

Viscosity control.

Improve emulsion stability.

Improve shelf life.

Improve mouthfeel.

Usage level:

1 – 4 % w/w depending on fat base

Ingredients:

Propylene glycol monostearate, E477

Polysorbate 60, E435

Ascorbyl palmitate, E304

Typical characteristics:

Form Solid

Colour White to off-white

Quality specifications:

Acid value, mgKOH/g	6 Max
Iodine value, gI ₂ /100g	20 Max
Saponification value, mgKOH/g	90 – 140

Heavy metals:

Arsenic (As), ppm	Less than 3
Lead (Pb), ppm	Less than 2
Cadmium (Cd), ppm	Less than 1
Mercury (Hg), ppm	Less than 1

Microbiological analysis:

Total plate count, CFU/g	5000 Max
Yeast & mould, CFU/g	100 Max
Coliform in 1g	Absent
Salmonella in 25g	Absent

Storage:

CREAMY 15 should be stored in cool and dry condition of non-tempered packaging of max 25°C of max 80 % humidity. Keep away from direct sunlight.

Shelf life:

18 months

Packaging:

17 kg pail

Safety handling:

Safety Data Sheet is available upon request.

Country of origin:

Malaysia