Lygomme™ FM 3670

DISPERSION
Thanks to its "integrated" nature, this product is "dust-free" and free-flowing. It disperses easily without lumping and doesn't need to be premixed.

DISSOLUTION
The dissolution of the product depends on the medium and the process: it is improved by heat-treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer).
Holding the product at a temperature of 65°C for 15 minutes makes dissolving the hydrocolloids and melting the emulsifier easier.

MEDIA / USES
The product is standardized by selecting its constituents to guarantee the quality of the ice-cream and related products.

TEXTURE
- Ensures a good overrun in the ice-cream product,
- Avoids the effects of thermal shocks during the distribution of the ice-cream,
- Gives a fine and smooth texture with excellent stability.

DESCRIPTION

LYGOMME™ FM 3670 is a blend of food additives used as a texturant. It is an integrated emulsifier/hydrocolloid mix specially developed for the production of ice-creams and related products. It consists of 67% emulsifier and 33% hydrocolloids. The recommended dosage can vary from 0.50% to 0.80%, depending on the fat content and the legislation in force.

This product consists of:

- **MONO AND DIGLYCERIDES OF FATTY ACIDS*** *(from palm origin)* **E 471**
- **GUAR GUM** **E 412**
- **CARBOXYMETHYLCELLULOSE** *(from wood origin)* **E 466**
- **CARRAGEENANS** **E 407**

**This product could contain antioxydants which serve no technological function on the final product. Consequently, they do not have to be labelled.*

PURITY AND LEGAL STATUS

Food additives contained in **LYGOMME™ FM 3670** conform to the definition and specifications from JECFA (FAO/WHO), FDA (21 CFR) and European Union (Directive 96/77/EC as amended). However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

CHARACTERISTICS

Aspect, Flavor:	A creamy-white to light-brown powder, of neutral odor and flavor		
Lipids:	67 ± 3%		
Bacteriological:	Total plate count	:	Max 5000 CFU/gram
	Yeast and Molds	:	Max 500 CFU/gram
	Pathogenic bacteria *(E.Coli in 1 gram, Salmonella in 10 grams)*	:	Negative by tests

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GMO STATUS

LYGOMME™ FM 3670 is not submitted to a specific labelling according to (EC) regulations N° 1829/2003 and 1830/2003.

ALLERGENS

Opposite table indicates the presence (as added component) of the following allergens and products thereof.

HALAL

The INSTITUT MUSULMAN DE LA MOSQUÉE DE PARIS certifies that the referenced product is produced in accordance with the Islamic requirements and under its control.

PACKAGING AND STORAGE

25 kg net cartons lined with a polyethylene bag (other packaging are available on request). Store away from heat and moisture.

SHELF-LIFE

This product, when stored in the previously mentioned conditions and in its original unopened packaging, will maintain its initial properties for at least **3 years.**

SAFETY AND HANDLING

A material safety data sheet is available on request.

E N°	CAS N°	EINECS N°
E 471	67784-87-6	267-057-3
E 412	9000-30-0	232-536-8
E 466	9004-32-4	----------
E 407	9000-07-1	232-524-2

Allergens (as ingredient)	Yes	No	Information
Cereals containing gluten*		x	
Crustaceans		x	
Eggs		x	
Fish		x	
Peanuts		x	
Soybeans		x	
Milk (incl. Lactose)		x	Product is handled in a shared production line and potential manufacturing cross-contamination cannot be excluded (estimation < 1 %)
Nuts**		x	
Celery		x	
Mustard		x	
Sesame Seeds		x	
Sulphur dioxide and sulphites (> 10 mg/kg)		x	
Lupin		x	
Molluscs		x	

** Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)*

*** Nuts i.e. : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut.*

Nutritional Information			
Average values for 100 grams	**US Version**	**EC Version**	**Japan Version**
Calories/Energy	710 kcal / 2990 kJ	610 kcal / 2540 kJ	660 kcal / 2760 kJ
Calories from fat	600 kcal / 2520 kJ	600 kcal / 2520 kJ	600 kcal / 2520 kJ
Total fat	67 g	67 g	67 g
Saturated fat	66 g	66 g	66 g
Trans fat	0,5 g	0,5 g	0,5 g
Cholesterol	0 mg	0 mg	0 mg
Total carbohydrate	27 g	0 g	0 g
Dietary fiber	27 g	27 g	27 g
Sugars	0 g	0 g	0 g
Protein	Less than 1 g	Less than 1 g	Less than 1 g
Vitamins and minerals			
Vitamin A	0 I.U.	0 I.U.	0 I.U.
Vitamin C	0 mg	0 mg	0 mg
Sodium	850 mg	850 mg	850 mg
Potassium	320 mg	320 mg	320 mg
Calcium	150 mg	150 mg	150 mg
Magnesium	0 mg	0 mg	0 mg
Iron	0 mg	0 mg	0 mg
Moisture	2 g	2 g	2 g
Ash	3 g	3 g	3 g

This nutritional datasheet has been established following the current regulations requirements at the time of edition. The values are based on our best knowledge. They are calculated on the basis of average values obtained from our own measurements or from the literature. These values are given for information only and are not to be considered as specifications. They do not constitue a guarantee as to the properties of the product.