

PRODUCT DESCRIPTION - PD 553-18.2EN

Material no. 161936

DIMODAN® HP 151-1 MB

Distilled Monoglyceride

Description

DIMODAN® HP 151-1 MB is a distilled monoglyceride made from edible, fully hydrogenated palm based oil, produced in accordance with the requirements of RSPO supply chain model for Mass Balanced sustainable palm oil.

Certificate Number BMT-RSPO-000025

Application areas

Bread, margarine, coffee whiteners, pasta products, potato products, caramels and toffees, whipping gels, and peanut butter.

Potential benefits

- Bread: improves crumb softness and reduces staling rate
- Margarine and low-fat spread: imparts fine and stable water dispersion
- Cake margarine: promotes uniform crumb structure and bigger volume in cakes
- Puff pastry margarine: improves plasticity giving better lift and layer structure in puff pastry
- Powdered coffee whitener: gives a more uniform fat globule size distribution resulting in improved whitening effect
- Liquid coffee whitener: stabilizes the emulsion, thus improving the whitening effect
- Pasta products: improves cooking stability and makes production easier
- Granulated potato products: improves product quality and makes production easier
- Caramels and toffees: reduces stickiness and sugar crystallisation, thus improves the eating quality
- Whipping gels: makes the use of all-in procedure possible
- Peanut butter: provides creamy texture, high filling temperature, short set time and good oil holding capacity

Usage levels

(Based on total product, unless indicated otherwise.)

Bread	0.3-1.0 % of flour
Table margarine	0.1-0.2 %
Cream margarine whipped with dry sugar	0.1-0.2 %
Cake margarine:	0.5-1.0 %
Puff pastry margarine	1 %
Low-fat spread	0.2-0.3 %
Powdered coffee whitener	1.0-2.0 %
Liquid coffee whitener	0.5-1.0 %
Pasta products (In EU only allowed in gluten free and fresh pasta)	0.3-1.0 % of starch
Potato products	0.3-1.0 % of starch
Caramels and toffees	0.1-0.2 %
Whipping gels	0.2-0.5 % of batter weight
Peanut butter	1.2-1.5 %

Composition

DIMODAN® HP 151-1 MB is a distilled monoglyceride (E471) with antioxidants added:

Potassium citrate (E332) max. 70 ppm (considered as a carry-over and as such does not have to be declared).

Physical/chemical specifications

(Methods of analysis available on request)

Total monoglyceride	min. 90 %
Iodine value	max. 2
Free glycerol	max. 1 %
Acid value	max. 3
Dropping point	approx. 69 °C
Form	powder
Particle size (average)	150 µ

PRODUCT DESCRIPTION - PD 553-18.2EN

Material no. 161936

DIMODAN® HP 151-1 MB

Distilled Monoglyceride

Microbiological specifications

Total plate count	max. 5,000 /g
Yeast and mould	max. 100 /g
Enterobacteria	absent in 1 g
Salmonella	absent in 25 g

Heavy metal specifications

Arsenic (As)	max. 3 mg/kg
Lead (Pb)	max. 2 mg/kg
Mercury (Hg)	max. 1 mg/kg
Cadmium (Cd)	max. 1 mg/kg
Heavy metals (as Pb)	max. 10 mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100 g)

Energy	850/3,600 kcal/kJ
Protein	not applicable
Carbohydrate	not applicable
- of which sugars	not applicable
Fat	100 g
-of which saturates	98 g
Fibre	not applicable
Sodium	not applicable
Trans fatty acid	< 1 %

Storage

Store in unbroken packaging under conditions preferably not exceeding 10°C/50°F and 80% relative humidity. Keep away from sunlight and odorous products.

Total shelf life 24 months

Shelf life is stated as a min. from date of production when the product is stored in unbroken packaging and provided that the storage conditions specified are observed.

Packaging

Tara weight	0.3 kg
Industry pallet	800 kg
Bag (paper)	20 kg
Customs tariff no.	340490

Purity and legal status

DIMODAN® HP 151-1 MB meets the specifications laid down by the FAO/WHO, the EU, and the Food Chemicals Codex. DIMODAN® HP 151-1 MB is covered by EU reference No. E 471 and by US FDA No. 21 CFR 184.1505.

Local food regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country. Advice regarding the legal status of this product may be obtained on request.

Safety and handling

A Material Health and Safety Data Sheet is available on request.

Country of origin

Denmark

Kosher status

Product is Kosher certified.

PRODUCT DESCRIPTION - PD 553-18.2EN

Material no. 161936

DIMODAN® HP 151-1 MB

Distilled Monoglyceride

GMO status

According to regulations EC Nos. 1829/2003 and 1830/2003: The raw materials used in the production of this product do not contain or consist of GMOs, and they are not produced from GMOs. The raw material can be traced back to its origin. Adventitious and unavoidable GM cross contamination is not exceeding the limit of 0.9%. Questionnaire has been used as documentation.

Allergens

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	Cereals containing gluten	
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
	X	Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (>10 mg/kg)	
	X	Lupin	
	X	Molluscs	

According to Regulation (EU) No 1169/2011, wheat based glucose syrups including dextrose and products thereof as well as fully refined soybean oil and fat and products thereof are exempt from allergen labelling requirements.