

VEROL CRS-10

DESCRIPTION

VEROL CRS-10 is a fat blend containing totally hydrogenated oil and Mono- and diglycerides of fatty acids. Additive for the food industry.

In accordance with the specific purity criteria laid down in Regulation (EU) 231/2012. Local food laws should always be consulted regarding the use of this product in foodstuffs.

COMPOSITION

Appearance

Melting point (℃)

Free Glycerol (%)

Iodine Value (g I/100 g)

Free fatty acid (%, 40 - Acid Value (mg KOH/g)

Colour

Odour

Hydrogenated oil (rapeseed) and Mono-and diglycerides of fatty acids (E-471) (palm).

PHYSICOCHEMICAL SPECIFICATIONS

..... max. 1

..... max. 0.2

..... max. 0.1

..... max. 0.1

..... flakes or powder white-ivory characteristic approx. 60 max. 2 Free fatty acid (%, as Oleic) max. 2 max. 3 min. 10 max. 1 Saponification Value (mg KOH/g) 165-180

MICROBIOLOGICAL SPECIFICATIONS

Total plate count (per g)	max. 5000
Yeast and moulds (per g	g) max. 100
	absent
Salmonella (per 25 g)	absent

USES

Iron (ppm)

Lead (ppm)

Copper (ppm)

Arsenic (ppm)

The main characteristic of VEROL CRS-10 is the formation of a crystal network that stabilizes fat blends. VEROL CRS-10 avoids oiling out with a very slight modification of the final melting point. Dosage: 0.5-2.0%. VEROL CRS-10 is strongly recommended in low water content margarines because of its combination of emulsifying power and crystal promoter, forming a crystal network that avoids oiling out. Dosage: 0.5-2.0%. In liquid bread improvers VEROL CRS-10 stabilizes the composition with no phase separation or solid sedimentation, maintaining the improver as a free flowing product at dosing and stocking temperatures. Dosage: 1.0-2.0%.

ALLERGENS

	ALLERGEN	YES	NO
01	Cereals containing gluten		\boxtimes
	Crustaceans and products thereof		\boxtimes
03	Eggs and products thereof		\boxtimes
04	Fish and products thereof		\boxtimes
05	Peanuts and products thereof		\boxtimes
06	Soybeans and products thereof		\boxtimes
07	Milk and products thereof		\boxtimes
80	Nuts and products thereof		\boxtimes
09	Celery and products thereof		\boxtimes
10	Mustard and products thereof		X
11	Sesame seeds and products thereof		\boxtimes
12	Sulphur dioxide and sulphites at concentrations of]	\square
	more than 10mg/Kg or 10mg/L expressed as SO ₂		
	Molluscs and products thereof		\boxtimes
14	Lupins and products thereof		\boxtimes

NUTRITIONAL INFORMATION

(por roo g or product)		
Protein		
Carbohydrates		
Fibre		
Total fat	100 g	
of which		
saturated	100 g	
Trans fatty acids	<1 g	
Energy	900 Kca	

(per 100 a of product)

STORAGE

Keep closed in its original packaging cool and dry and away from sunlight. Recommended storage temperature below 25°C.

Shelf life of 24 months.

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PACKAGING

25 Kg net bags.

GMO STATUS

The product does not contain any Genetically Modified Organism and does not contain any ingredient that has been produced from any Genetically Modified Organism.

The product has not to be labelled regarding genetically modified organisms according to regulations 1829/2003 and 1830/2003.

DIETARY INFORMATION

The product is suitable for vegetarians, vegans, lactose intolerance and coeliacs.

BSE & TSE

The product is free of BSE disease (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy).

NANO-TECHNOLOGY

The product has not gone through "nano-technology" and it has not been engineered at nano (1 to 100 nanometres) level.

IRRADIATION

The product is free of irradiation; there has not been any kind of irradiation or ionization that could damage the product or the consumer.

ADDITIONAL INFORMATION

The product conforms to Jewish dietary laws (Kosher) and to Islamic dietary laws (Halal).

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