

STAB 2000

Stabilizer and Emulsifier for the production of ice creams and whipped creams

GENERAL CHARACTERISTICS	
Physical aspects	White to white-cream powder
Organoleptic aspects	Low odour and taste, almost neutral
Composition	Dry glucose syrup, Locust Bean Gum, Sodium Alginate, Carrageenans, Glycerol Monostéarate

DESCRIPTION	
Functions/Properties	<ul style="list-style-type: none"> ➤ Stabilizes the water structure of the ice cream mix, avoiding large crystal formation, and unpleasant mouthfeel (anti-crystallising role) ➤ Improves mix viscosity, expansion, body and texture of end product, ➤ Gives consistency, ➤ Improves dispersion of fats and emulsifies the various components of the mix ➤ Delays melting point of ice cream sticks ➤ Without changing your recipe, blend the appropriate quantity of STAB 2000 with all or part of the sugar ➤ Pour this preparation into the milk under stirring, ➤ Let it rest for 15 minutes, in order to allow ice cream maturation, ➤ - Increase temperature and proceed as usual.

INSTRUCTIONS OF USE	
APPLICATIONS	RECOMMENDED DOSAGE
Ice cream low fat content (less than 7.5%)	4 to 5 g/kg
Ice cream with high fat content (10 to 12 %)	2 to 3 g/kg

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, refer to regulation (EC) N° 1333/2008 on food additives of 16 th December 2008 and amended versions.	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	289 Kcal / 1218 kj
Lipids	5.25 g
- Saturated Fatty Acid	5.06 g
Carbohydrates	39.9 g
- Sugars	15.9 g
Fibres	38.25 g
Proteins	1.54 g
Salt	6.08 g

ALLERGENS		
	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegan	X	
Vegetarian	X	

PACKAGING/STORAGE	
Packaging	150 g plastic tin – Box of 40 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 Kg plastic tin – Box of 12x1kg – Pallet of 30 boxes (360kg) Box with plastic bag of 10kg – Pallet of 30 boxes (300kg)
Storage conditions	Store cool and dry in sealed packaging
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE 150g ⇒ 10125 1kg ⇒ 1971A 10kg ⇒ 1970K

We reserve the right to modify this data according to the evolution of our products.

Société Louis François S.A.S

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France
Tél : 01 64 62 74 20 | Fax : 01 64 62 74 36 | clients@louisfrancois.com



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