

Material name: EDIFETT HWP 023

Name of the food (generic name): Whipping agent for food industry

Material description/Instructions for use

EDIFETT HWP 023 is a food compound, an universal whipping agent in powder form with excellent performance in neutral food products at low whipping temperatures.

Foams made with EDIFETT HWP 023 have the following properties:

- cannot be over-whipped,
- very high overrun and foam stability,
- short whipping time,
- pleasant creamy flavour.

Please refer to the MEGGLE MATERIAL INFORMATION regarding weight, dimensions, storage and transport conditions.

Ingredients/Labelling

in accordance with the relevant legal requirements of the EU and Germany in the currently valid version

Vegetable fat (palm kernel fat, fully hydrogenated coconut fat), glucose syrup, emulsifiers: E 472e, E 472a; **milk protein**, stabiliser: E 450; anti-caking agent: E 341, antioxidants: E 304, E 306.

Sensorial Properties

Parameter	Method	Description/Limit
Appearance		white to creamy
Structure		powder
Odour		typical

Note: The listed parameters are part of the Certificate of Analysis.

Chemical-physical Properties

Parameter	Method	Limit
Free moisture/Loss on drying	VDLUFA/4 h 87 °C ± 2 °C	max 2.0 %
Protein	ISO 8968-3/Kjeldahl F = 6.38	5.0 - 6.5 %
Ash	VDLUFA C 10.2/500 °C - 550 °C	max 2.5 %
Fat	Teichert/Butyrometric	54.0 - 60.0 %
pH	Solution 1:10 (10 % solution)	7.1 - 7.5

Note: The listed parameters are part of the Certificate of Analysis.

Microbiological Properties

Parameter	Method	Limit
Aerobic mesophilic colony count	ISO 4833/DIN 10192/§ 64 LFGB L 01.00-5	max 10000 /g
Yeasts	ISO 6611/§ 64 LFGB L 01.00-37	max 10 /g
Moulds	ISO 6611/§ 64 LFGB L 01.00-37	max 10 /g
Enterobacteriaceae	ISO 21528	< 10 /g
<i>Escherichia coli</i>	DIN 10183/§ 64 LFGB L 01.00-54	negative /g
<i>Salmonella</i> spp.	ISO 6579/§ 64 LFGB L 00.00-20	negative /375 g
Coagulase positive Staphylococci	ISO 6888/§ 64 LFGB L 00.00-55	< 10 /g

Note: Analysis of Salmonella spp. per production line per week.
The listed parameters are part of the Certificate of Analysis.

Nutritional Information per 100 g

in accordance with the relevant legal requirements of the EU in the currently valid version

Energy (kJ)	2880 kJ	Carbohydrate	33 g
Energy (kcal)	695 kcal	- of which sugars	5.9 g
Fat	60 g	- of which polyols	0 g
- of which saturates	56 g	- of which starch	0 g
- of which mono-unsaturates	3.2 g	Fibre	0 g
- of which polyunsaturates	0.5 g	Protein	5.8 g
- of which trans fatty acids	0 g	Salt*	0.30 g
- of which cholesterol	0 mg	Alcohol (ethanol)	0 g
		Organic acids	

*Sodium x 2.5 (calculation based on all added sodium compounds and natural occurring sodium of other ingredients if applicable)

Allergens

based on ingredients used in production process which are declared in the list of ingredients according to the relevant legal requirements of the EU and the Netherlands Levensmiddelenbank (former ALBA) in the currently valid version

Cereals containing gluten*	no	Celery*	no	Chicken meat*	no
Crustaceans*	no	Mustard*	no	Coriander*	no
Eggs*	no	Sesame seeds*	no	Corn/ maize*	no
Fish*	no	SO ₂ and sulphites >10 ppm in terms of the total SO ₂	no	Legumes*	no
Peanuts*	no	Lupin*	no	Beef*	no
Soybeans*	no	Molluscs*	no	Pork*	no
Milk (including lactose)*	yes	Cocoa*	no	Carrot*	no
Nuts*	no	Glutamate (E 620 - E 625)	no		

*and products thereof

Genetically modified organisms (GMO)/Suitability for specific diets

in accordance with the relevant legal requirements of the EU in the currently valid version

GMO labelling requirement according to EU legislation for the Material	no
The Material consists of GMO	no
The Material contains GMO	no
The Material is produced from GMO	no
The Ingredients of the Material are produced from GMO	no
The Material is suitable for people with celiac disease ("gluten-free", max. 20 ppm gluten)	yes
The Material is suitable for an ovo-lacto-vegetarian diet (definition according to the European Vegetarian Union, i.a. no animal rennet allowed)	yes
The Material is suitable for a vegan diet	no

Compliance

- The Material and its production conform to the relevant legal requirements of the EU and Germany for food in the currently valid version. The necessary authorizations for production purposes are being maintained.
Hygiene/HACCP: The production, storage and transport of the Material conform to the relevant legal hygiene requirements of the EU and Germany in the currently valid version. An HACCP system is installed.
Residues and contaminants: The Material conforms to the relevant legal requirements of the EU and Germany regarding residues and contaminants in the currently valid version. A system for verification is installed. The

SPECIFICATION

EDIFETT HWP 023



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Material and its ingredients have not been treated with ionizing radiation and/or ethylene oxide.

Traceability: Traceability conforms to the relevant legal requirements of the EU and Germany in the currently valid version.

GMO: According to the relevant legal requirements of the EU and Germany in the currently valid version the Material does not have to be labelled regarding GMO. The Material is not a genetically modified organism (GMO). It does not contain GMO and does not consist of GMO. It is not produced from GMO and does not contain ingredients produced from GMO.

Novel Food: The Material and its ingredients are not Novel Food.

Nano: The Material and its ingredients have not to be labelled "nano".

Packaging: The primary packaging material conforms to the relevant legal requirements of the EU and Germany for food contact materials in the currently valid version. Declarations of compliance are available. In case of delivery without packaging material the conveyances comply with the requirements of Regulation (EC) No 852/2004 Annex II Chapter IV (Transport).

- Halal: The Material is Halal certified.

Note

The specified data apply when Material is properly stored according to the MEGGLE MATERIAL INFORMATION. The information is confidential. Compliance with legislation or requirements other than of the EU and Germany is within the responsibility of the customer. The information contained herein is reliable to the best of our knowledge and belief.

This specification was electronically released.