

## GENERAL CHARACTERISTICS

<b>Physical aspects</b>	White powder
<b>Organoleptic aspects</b>	Odorless
<b>Chemical status</b>	Hydrogenated vegetable fat, glucose syrup, emulsifier: Lactic acid esters of mono- and diglycerides of fatty acids (E472b), milk proteins.

## DESCRIPTION

<b>Function / Propriétés</b>	Easily soluble in water or milk. Is easily dispersed in the powdery mixtures.
<b>Applications</b>	Refrigerated or frozen aerated desserts, fruit or chocolate mousses, desserts with a soft center and decor. Ices and ice creams.

## RECIPES

### Mandarin espuma (Cold)

<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 500 g mandarin puree</li> <li>- 50 g of sugar syrup 50%</li> <li>- 25 g of sugar</li> <li>- 25 g of GALLIMOUSSE</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Disperse GALLIMOUSSE in the sugar to facilitate the solubilization</li> <li>- Add the sugar syrup to the mandarin puree</li> <li>- Mix the two blends</li> <li>- Mix all and put in the siphon with a cartridge gas</li> <li>- Shake and let 30 minutes in the fridge head down before using</li> </ul>

### Crisp espuma (Hot)

<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 376 g of cream 35%</li> <li>- 124 g of milk</li> <li>- 45 g of crisp</li> <li>- 24 g of GALLIMOUSSE</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Heat cream with milk and pour crisps for infusion</li> <li>- Filter and add GALLIMOUSSE with hand blender</li> <li>- Put in the siphon with a cartridge gas and let it in water bath</li> </ul>

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
<b>03 Edible ices</b>	Quantum Satis (Groupe I - Additifs)
<b>04 Fruit and vegetables</b>	
<b>04.2 Processed fruit and vegetables</b> <b>04.2.1 Dried fruit and vegetables</b> <b>04.2.2 Fruit and vegetables in vinegar, oil, or brine</b> <b>04.2.4 Fruit and vegetable preparations</b> excluding products covered by 5.4 <b>04.2.4.1 Fruit and vegetable preparations</b> excluding compote <b>04.2.5.4 Nut butters and nut spreads</b> <b>04.2.6 Processed potato products</b>	Quantum Satis (Groupe I - Additifs)
<b>05 Confectionery</b>	
<b>05.1 Cocoa and Chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar</b> <b>05.2 Other confectionery including breath freshening microsweets</b> <b>05.3 Chewing gum</b> <b>05.4 Decorations, coatings and fillings, except fruit-based fillings</b> covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Groupe I - Additifs)
<b>07 Bakery wares</b>	
<b>07.1 Bread and rolls - except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek</b> <b>07.2 Fine bakery wares</b>	Quantum Satis (Groupe I - Additifs)
<b>16 Desserts - excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables</b>	Quantum Satis (Groupe I - Additifs)
<b>Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.</b>	



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.

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	689 kcal / 2 856 kJ
Fat	59,4 g
- Saturated Fatty Acids	58,6 g
- Mono unsaturated Fatty Acids	0,2 g
- Trans Fatty Acids	0,6 g
Carbohydrates	29,7 g
Fibers	0 g
Protein	9 g
Sodium	143 mg

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Moisture	Max 3%
<u>Microbiological specifications</u>	
Total plant count	Max 3000 cfu/g
Yeast / Mould	Max 100 cfu/g
E.Coli	Absence in 1 gram
Salmonella	Absence in 50 grams

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	
Vegetarian	X	
Vegan		

DATA REGULATORY	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms not contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanoparticules	The product isn't produced with nanotechnology, and don't contain any Nanomaterials within the meaning of regulation (EC) N° 1169/2011.

PACKAGING / STORAGE	
Packaging	1 Kg net plastic tin
Storage conditions	Store under cool and dry conditions (10 – 25°C), in its unopened original packaging.
Shelf life	2 years in its original and unopened packaging

**CODE ARTICLE** 1Kg ⇒ 723A

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

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