

Food Product Information Submitted: 27/03/2015

Food Product Information Data Sheet: Ice Cream Stabiliser (100g)



Product: Ice Cream Stabiliser (100g)
Brand: Special Ingredients
Country of origin: Italy
GTIN: 5060341113352
Manufacturers Part Number: 5060341113352

Storage

- Store in a dry, cool place, away from direct sunlight in its original packaging.
- Ideally store in conditions between 5-20C.
- After opening: keeps for 6 months.
- Shelf life of 2 years.

Best Before End: Printed on Packaging

Manufacturer

Special Ingredients Ltd, Unit 42, Sheepbridge Business Centre,
Sheffield Road, Chesterfield, S41 9ED, United Kingdom

Returns Information

You have a legal right to change your mind about a purchase within 14 working days of receiving it - this is called your 'Right to Cancel'. However you must not have broken the seal of food products - you can't try a food, decide you don't like it and ask for your money back. But if the food tastes off or has been contaminated etc please contact us.

If you received the item more than 14 working days ago and you have a problem with it contact us and we will help.

For more information about returning products to us please go to the Advice Centre on our website where there is a section about 'Returns / Right to Cancel'.

About Our Product Information

We take great care to make sure that our food information is correct and up to date. However foods are constantly being reformulated, so ingredients, nutrition content, dietary information and allergens etc may change.

You should always read the product label and not rely solely on the information provided on our website.

At the top of this sheet you will see the date we last updated the information.

We are unable to accept liability for any incorrect information. This does not affect your statutory rights.

If you have any questions or would like some advice about an item then please call (02392 378700) or email us (customerservices@cateringandleisure.co.uk).

You are also welcome to contact the food manufacturer - their details are above.

Allergen Information

Food additive - do not consume in concentrated form.

Product Notes

Works well with Dextrose and Milk Powder.

Ingredients

Locust Bean Gum (E410), Fatty Acids (E471), Guar Gum (E412), Sodium Alginate (E401), Agar Agar (E406).

Dietary Information

GMO-Free Gluten-Free Vegan Vegetarian

Usage Instructions

Dosage: 0.35-0.55 %

- 1) Dry blend stabiliser with sugar.
- 2) Dissolve dry blend into milk or water at 65C
- 3) Add all the other powders and rest of melted fat
- 4) Add flavouring and colour
- 5) Pasteurise and homogenise
- 6) Cool to 4C
- 7) Whip and freeze
- 8) Store at -25C.