

Product specification: LMA-CAB / Rev.01_08/04/2022

SOLMIX® LMA-CAB

Description :

- Free flowing powder with natural colour variation from off-white to light brown.
- Blend of low methoxyl amidated pectin, Disodium diphosphate, Sodium Hexametaphosphate and Calcium phosphate, standardized with dextrose.
- E-440(ii), E-450i, E452i, E341i

Use:

- It is highly recommended to dissolve SOLMIX LMA-CAB in hot water under continuous stirring before addition to the final food system.
- Applications & Usagel level :
 - Confectionery fillings: 0.4-0.7 %
 - Neutral pH confectionary jellies :1.5-2.5 %

Analytical Data:

- **Degree of methoxylation** 26-31 %
- **Degree of amidation** 19-24 %
- **pH (1% solution)** 4.0-5.0 %
- **Particle Size** max 5 % > 315 micron
- **Polygalacturonic acid** min 65 % (on the ash-free and anhydrous basis)
- **Calcium Reactivity** Medium/High
- **Loss on drying** max 12 %
- **Acid Insoluble ash** max 1 %

Purity Specification

- **Sulphur dioxide** max. 10 mg/Kg
- **Nitrogen Content** max 2.5%
- **Solvent residues** max 1% (free methanol, ethanol and propane-2-ol)
- **Arsenic (As)** max 3 mg/Kg
- **Lead (Pb)** max 5 mg/Kg
- **Mercury (Hg)** max 1 mg/Kg
- **Cadmium (Cd)** max 1 mg/Kg
- **Heavy metals (as Pb)** max 20 mg/Kg

Bacteriological Analysis:

- **Total count** Less than 3000 cfu/g
- **Yeasts and moulds** Less than 500 cfu/g
- **Coliforms** Less than 10 cfu/g
- **Salmonella** Negative in 25 g

Note -All the information is offered in good faith, without guarantee or obligation for the accuracy or sufficiency thereof, or the results obtained, and is accepted at user's risk. Nothing herein shall be construed as a recommendation for use which infringe valid patents or as extending license under valid patents

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Packaging:

- Net weight of 25Kg (55, 1 lb)

Storage:

- Should be stored away from odorous product.
- The best before is of 24 months from the production date, when is stored in unopened Packaging.

Allergens :

Yes	No	Allergens	Description of components
	x	Cereal containing gluten	
	x	Crustaceans	
	x	Eggs	
	x	Fish	
	x	Peanuts	
	x	Soybeans	
	x	Milk(incl.Lactose)	
	x	Nuts	
	x	Celery	
	x	Mustard	
	x	Sesame seeds	
	x	Lupin	
	x	Molluscs	
	x	Sulphur dioxide and sulphites (>10 mg/Kg)	

GMO :

- According to regulations EC Nos. 1829/2003 and 1830/2003: the raw material and processing aids used in the production do not contain or consist of GMOs, and are not produced from GMOs. The raw material can be tracked back to its origin. Adventitious and unavoidable GM cross contamination is not exceeding the limit of 0.9%. Questionnaire has been used as documentation.