



Kerry Food Ingredients (Cork) Limited
Kilnagleary,
Carrigaline,
Cork Ireland

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PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name BIOFOAM AT 20KG
Kerry Code 20104610
Legacy 5B08103

Product Description A specially prepared food grade Propylene Glycol Alginate foaming agent for use in the beverage industry.

INGREDIENT LISTING

Propane-1,2-Diol Aligante (E405), Acacia Gum (E414).

USAGE / APPLICATION INFORMATION

It is used in the brewing/beverage industry as a foam stabiliser. Biofoam AT is used in the beverage industry as a foam stabiliser. Biofoam AT is a dry powder product and it is recommended to prepare a 2% solution in water for dosing. If this solution is to be used within a day of preparation there is no need to add preservative. Recommended dose rate is in the range of 30-100 ppm. When Biofoam AT is used in a new application, or changes are made to an existing formula, it should first be tested in the finished product to ensure it is compatible with other ingredients in the formula, as well as the process, and also tested for shelf life stability.

KEY PARAMETERS

Test	Min	Max	Units
pH	3.9	4.8	PH
Moisture		15	%
Foam Rate	Pass		
Haze (2% soln)		8	EBC

MICROBIOLOGICAL DATA

Total Viable Count	<1000 cfu/g
Enterobacteriaceae	<10 cfu/g
Yeasts & Moulds	<200 cfu/g
E. coli	Absent/25 g
Salmonella	Absent/25 g



ALLERGEN DATA	
Allergen	Present Yes/No
Beef and products thereof	No
Carrot and products thereof	No
Celery and products thereof	No
Cereals containing gluten(1)	No
Chicken meat and products thereof	No
Cocoa and products thereof	No
Coriander and products thereof	No
Corn/maize and products thereof	No
Crustaceans and products thereof	No
Egg and products thereof	No
Fish and products thereof (3)	No
Glutamate and products thereof	No
Milk and products thereof (including lactose)	No
Mustard and products thereof	No
Nuts (other than peanuts) and products thereof(2)	No
Molluscs and products thereof	No
Legumes and products thereof	No
Lupin and products thereof	No
Peanuts and products thereof	No
Pork and products thereof	No
Sesame Seeds and products thereof	No
Soybeans and products thereof	No
Sulphur Dioxide/Sulphites > 10ppm	No
Wheat and products thereof(4)	No
Definitions conform with EU Regulation (EU) No 1169/2011 as amended, US Food Allergen Labelling and Consumer Protection Act (FALCP) and ALBA-list. (1) i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strain (2) Nut allergens: Almond <i>Prunus dulcis</i> (Rosaceae) Beech nut <i>Fagus</i> spp. (Fagaceae), Brazil nut <i>Bertholletia excelsa</i> (Lecythidaceae), Butternut <i>Juglans cinerea</i> (Juglandaceae), Cashew <i>Anacardium occidentale</i> (Anacardiaceae), Chestnut (Chinese, American, European, Seguin) <i>Castanea</i> spp.(Fagaceae), Chinquapin <i>Castanea pumila</i> (Fagaceae), Coconut <i>Cocos nucifera</i> L. (Arecaceae (alt. Palmae)), Fibert/Hazelnut <i>Corylus</i> spp. (Betulaceae), Ginko nut <i>Ginkgo biloba</i> L.(Ginkgoaceae), Hickory nut <i>Carya</i> spp.(Juglandaceae), Lichee nut <i>Litchi chinensis</i> Sonn. (Sapindaceae), Macadamia nut/Bush nut <i>Macadamia</i> spp.(Proteaceae), Pecan <i>Carya illinoiesis</i> (Juglandaceae), Pine nut/Pinon nut <i>Pinus</i> spp. (Pineaceae), Pili nut <i>Canarium ovatum</i> (Burseraceae), Pistachio <i>Pistacia vera</i> L. (Anacardiaceae), Sheanut <i>Vitellaria paradoxa</i> (Sapotaceae), Walnut (English, Persian, Black, Japanase, California), Heartnut, <i>Juglans</i> spp.(Juglandaceae) (3) Isinglass is used as a fining agent in beer and wine. It is exempt from declaration, as defined in Annex II of Regulation (EU) No 1169/2011 as amended. (4) i.e. common wheat, durum wheat, club wheat, spelt, semolina, Einkorn,emmer, kamut and triticale	



SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Status
Vegetarian (Ova-lacto)	No	
Vegan	No	
	Certified / Not Certified	Comment
Halal	Certified	
Kosher	Certified	Suitable

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy	70	kJ/100 g
Energy	18	kCal/100 g
Total Carbohydrates	84	g/100 g
Total Fat	0	g/100 g
Protein	1	g/100 g
Moisture	15	g/100 g
Ash	85	g/100 g
Data Source		
Values quoted are typical and should be used for guidance purposes only.		

PROCESS SUMMARY
Kerry has implemented and maintains food hygiene standards and HACCP Plans in line with the requirements of food legislation. The Carrigaline, Co Cork site is certified against the requirements of FSSC22000 and ISO14001.

RECOMMENDED SHELF-LIFE & STORAGE	
Transport & Storage Conditions:	Product must be maintained in cool, dry conditions below 20°C, and away from odour producing materials.
Shelf life (original package):	730 days (24 months)

PACKAGING	
Pack Size (Net)	Kg
Pack Type Inner	MDPE Polyliner
Pack Type Outer	Cardboard Box

HEALTH & SAFETY DATA
As per Safety Data Sheet (SDS). SDS available on request.



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LEGISLATION & WARRANTY STATEMENT

We warrant that the product is manufactured in accordance with the specification and is manufactured and packaged in compliance with all EU food and food safety legislation applicable to products of this nature at time of manufacture and sale by us.

We make no further warranty in relation to the product or as to the suitability of the product for any specific purpose or application. The user should satisfy itself as to the suitability of the product as an ingredient in a specific application or for any use whatsoever. The information supplied in this specification sheet is in accordance with our product formulation, is also based on manufacturing plant data and on data provided by our raw material suppliers and is accurate to the best of our knowledge at the date of issue of this specification. Local national regulations should also be consulted by user in relation any specific application and in relation to appropriate ingredient declarations as legislation may vary from country to country.

CONFIDENTIALITY

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