



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

Phone: +353214376400
Fax: +353214376480

PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name Biofoam K (20Kg)
Kerry Code 20715962
Legacy
Product Description Powder Foam stabilizer

INGREDIENT LISTING

Propylene Glycol Alginate (E 405)

USAGE / APPLICATION INFORMATION

When preparing a solution of Biofoam K a high-speed agitator should be used if possible. It disperses easier in cold water so it is best to use cold water, when only a standard high speed agitator is available, and sufficient time should be given stirring to ensure complete dissolution.

Proceed as follows using standard high-speed agitator for a 1000 liters of a 2.0% solution:

- Place 1000 liters of cold water in tank and turn on the agitator until a good vortex is formed.
- Take 20 kgs of Biofoam K and add slowly at the vortex ensuring no lumps are formed.
- Stir until dissolved and the time will be dependent on the water temperature and the speed of agitator.

e.g. if the water is at 5°C then it could take up to 8 hours to dissolve, 6 hours at 10°C, 4 hours at 15°C, 2 to 3 hours at 20°C and up to 2 hours at 30°C. These times assume that the Biofoam K is well dispersed in the beginning and that no lumps are present. The cooler the water the easier it is to disperse, however dissolution is slower at low temperatures.

- If a high shear high speed agitator, such as a Silverson, is available then Biofoam K can be added to warm water, ensuring temperature does not rise above 55°C. In this way Biofoam K can be dissolves in less than 30 mins.

The pH of the final solution will be in the region of 3.8 to 4.2, and no attempt should be made to adjust it. In particular it is important that Biofoam K solution does not come in contact with alkali solutions such as those used for CIP

KEY PARAMETERS

Test	Min	Max	Units
Ester (dry)	78	86	%
pH	3.7	4.5	
Free Acid (dry)		5	%
EBC haze		6	EBC
Moisture		15	%
Trichloroanisoles	Not Detected		
Sodium (1% Soln.)		120	ppm
Forced Haze		<0.2	EBC

20715962

Spec Version:
Spec Status:

Issue date: 5/30/2022
Revision Date: 5/30/2022

Page 1 of 5

MICROBIOLOGICAL DATA

Total Viable Count	<1000 cfu/g
Enterobacteriaceae	<10 cfu/g
E. coli	Absent/25 g
Salmonella	Absent/25 g
Yeast & Moulds	<200/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	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(3)	No
Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process. Product has been produced in a plant that handles cereals containing gluten (primary wheat flour). Definitions conform to Regulation (EU) 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), Chesnut (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 illinoensis</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)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)	Yes	
Halal	Certified / Not Certified	Comment
Kosher		Suitable

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy	757	kJ/100 g
Energy	188	kCal/100 g
Total Carbohydrates	85	g/100 g
Total Fat	1	g/100 g
Protein	1	g/100 g
Moisture	12	g/100 g
Ash	2	g/100 g
Data Source		
Values quoted 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:	Store in cool, dry conditions (5°C - 20°C).
Shelf life (original package):	365 days (12 months)

PACKAGING	
Pack Size (Net)	20 Kg
Pack Type Inner	Plastic bag
Pack Type Outer	Cardboard bag

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

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

This document and the information contained within it remains the property of Kerry Group and must not be disclosed to any third party without prior written permission of the company.