



Kerry Food Ingredients (Cork) Limited
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PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name Fermcap Eco (20Kg)
Kerry Code 20656590
Legacy
Product Description Oil based emulsion

INGREDIENT LISTING

Fatty acids, 9-Octadecenoic acid (E 570), Sorbitan monolaurate (E 493), Polyoxyethylene 20 sorbitan monostearate (E 435), Sorbitan monooleate (E 494)

USAGE / APPLICATION INFORMATION

Application information:

Fermcap Eco is used as an antifoam agent during the wort boiling and/or fermentation step of the brewing process. Typical dose rates are in the range of 1 - 8ml/hl. The dose rate is dependent on wort composition, gravity and fermentation conditions. Some settling of the contents may occur on prolonged storage. The product can however easily be reconstituted by simple stirring.

KEY PARAMETERS

Test	Min	Max	Units
pH	3.5	5.5	
Antifoam efficiency	Pass		

MICROBIOLOGICAL DATA

Total Viable Count	<5000 cfu/g
Enterobacteriaceae	<30 cfu/g
Yeasts & Moulds	<100 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	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
<p>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).</p> <p>Definitions conform to Regulation (EU) 1169/2011 as amended, US Food Allergen Labelling and Consumer Protection Act (FALCP) and ALBA-List.</p> <p>(1) i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strain</p> <p>(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)</p> <p>(3)i.e. common wheat, durum wheat, club wheat, spelt, semolina, Einkorn,emmer, kamut and triticale</p>	

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

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy		kJ/100 g
Energy		kCal/100 g
Total Carbohydrates		g/100 g
Total Fat		g/100 g
Protein		g/100 g
Moisture		g/100 g
Ash		g/100 g
Data Source		
This product is not a foodstuff therefore the nutritional breakdown has not been calculated.		

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 dry conditions at 32°C or below.
Shelf life (original package):	730 days (24 months)

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

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.

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