



Data Sheet

VERV®

284

VERV® is a food grade emulsifier that complexes with protein and starch, increasing product strength, shelf life and aids whipping when used in such systems.

Composition

Calcium Stearoyl-2 Lactylate

Product Characteristics

| | | |
|---------------|---|----------------------------|
| Form | - | Free flowing powder |
| Color | - | Light tan |
| Particle Size | - | 99% through a U.S. 20 Mesh |

Specifications

| | | |
|--------------|---|------------|
| Acid Value | - | 50 - 86 |
| Ester Number | - | 125 - 164 |
| Calcium | - | 4.2 - 5.2% |
| Lactic Acid | - | 32 - 38% |

Package

Available in 50 lb. polyethylene lined fiber carton pre-palletized and spin wrapped to 1,800 net lb. units and 1200 lb. super sacks.

Storage

Product from unopened containers that have been stored under recommended conditions (45-90°F/7-32°C) may be used for up to 12 months from the date of manufacture.

Regulatory

VERV® is approved for use in food as described in 21 CFR 172.844.

Properly sealed and certified, this product is Kosher **U**.