

PRODUCT PROFILE



DynaVisc 888 HV PGPR

Description:

DynaVisc 888 HV is a Polyglycerol Polyricinoleate (PGPR) with **standard functionality** in reducing chocolate viscosity.

It is also used as a highly lipophilic emulsifier in the production of low-fat spreads.

Applications:

DynaVisc 888 HV is used to reduce the Casson yield value in **chocolate and chocolate compounds**. It must be used synergistically with lecithin or ammonium phosphatide.

DynaVisc 888 HV is a very good lipophilic emulsifier for the production of **low-fat spreads**.

Functionality:

DynaVisc 888 HV is one of the most uniform PGPR's available in the market today and has a consistent effect in reducing the Casson yield value in chocolate, especially in low-fat chocolate recipes. The dosage of Dynavisc 888 HV is low in comparison to other PGPR's in the market and it is therefore a cost-effective product for the chocolate producer. Due to its higher efficacy DynaVisc 888 HV can be used at a dosage of **20-25% lower than** other regular PGPR's available in the market.

DynaVisc 888 HV is produced to ensure consistency and low batch-to-batch variance. This gives the chocolate producer a uniform product to work with on a consistent basis.

In the fats and oils industry, it is used to produce low-fat spreads by dispersing water and water-based ingredients into the fat phase. DynaVisc 888 HV is very effective in achieving this even in low-fat spreads with a water content of 90%. It evenly disperses the water in the fat phase in fine droplets and maintains a good stable dispersion to ensure the phases do not separate during mixing and mechanical kneading and crystallization.

PRODUCT PROFILE

Benefits in Moulding: (chocolate application)

- * Easier flow of chocolate
- * Better spread and coverage in moulds
- * Minimal vibration for even spreading of chocolate
- * More controlled coating
- * No air bubbles

Benefits in Coating: (chocolate application)

- * Easier flow of chocolate
- * Better control of coating thickness
- * Uniform coating- no feet formation or sliding
- * No air bubbles

Benefits in Low-fat spreads: (fats and oils application)

- * Finer dispersion of the water phase into the fat phase
- * More stable emulsion formed
- * Larger quantities of water, up to 90%, can be added to make very low-fat spreads

Cost benefit in fat savings: (chocolate application)

For every 0.2% DynaVisc 999 used, a 2-3% reduction in cocoa butter can be achieved.
 In a 100 kg batch: 0.2% PGPR 888 HV or 200 gms @ USD 6 per kg = USD 1.2
 Cocoa butter saved: 2% or 2 kgs @ USD 8.5 per kg = USD 17. Total Savings: USD 15.8 per 100 kg batch

Cost benefit vs cheap PGPR: (chocolate application)

Dosage of cheap PGPR: 0.25% @ USD 4.5 = USD 1.06
 Equivalent dosage of DynaVisc 888 HV: 0.2% @ USD 5 = USD 1.00
 Savings: USD 0.06 from using DynaVisc 888 HV

Target customers:

Chocolate manufacturers that are familiar with Palsgaard 4125 and DuPont Danisco PGPR 90 Super.
 Ice Cream manufacturers for their ice cream coating chocolate that may not be using high functionality PGPR.
 Manufacturers of Speciality fats for Chocolate and Ice Cream industries that may not be using high functionality PGPR.
 Manufacturers of low-fat spreads.

Specifications

| | | |
|----------------------|-------------------|-------------------------------------|
| Acid Value | : Max 6 mg KOH/g | AOCS Cd 3d-63 |
| Saponification Value | : 170-185 mgKOH/g | AOCS Cd 3b-76 |
| Iodine Value | : 72-103 g I/100g | AOCS Tg 1a-64 |
| Hydroxyl Value | : 80-100 mgKOH/g | AOCS Cd 13-60 |
| Refractive Index | : 1.4630-1.4665 | Refractometer |
| Moisture | : Max 1% | Karl Fisher |
| Viscosity @60°C | : 700-1000 cps | Brookfield Viscometer RVT spindle 4 |

PRODUCT PROFILE

Heavy Metals

| | |
|----------------------|--------------|
| Arsenic (As) | Max 3 mg/kg |
| Lead (Pb) | Max 2 mg/kg |
| Mercury (Hg) | Max 1 mg/kg |
| Cadmium (Cd) | Max 1 mg/kg |
| Heavy Metals (as Pb) | Max 10 mg/kg |

Microbiological Specifications

| | |
|-------------------|----------------|
| Yeast and mould | Max 100/g |
| Total plate count | Max 5,000/g |
| Salmonella | Absent in 25 g |
| Coliform | Absent in 0.1g |

Packing: 950 kg IBC's
200 kg HDPE Drums
25 kg jerry cans

Dosage: 0.1-0.5% (depending on local legislation)

Why buy from Savannah?:

- Largest range of PGPR to suit different applications and functionality requirements
- High quality and cost-effective supplier
- High food safety standards: FSSC 22000, Kosher and Halal certified
- Quality approved by multinationals