



Peter Greven Fett-Chemie GmbH & Co. KG
Peter-Greven-Str. 20 - 30 | D-53902 Bad Münstereifel
Phone: 0049 (0) 2253 / 313 - 0 | Fax: 0049 (0) 2253 / 313 - 134
E-mail: greven@peter-greven.de | Internet: www.peter-greven.com

PETER GREVEN – Competence in food and feed



Our advice for technical applications and other recommendations are based on many years of experience, but are no guarantee for the properties of our products. They are, however, free from obligation – particularly with respect to the protective rights of third parties and legal regulations in Germany and abroad – and do not free our customers from their obligation to test our products and methods themselves for their suitability in particular applications.

PG007/05/10/GB



PETER
GREVEN 

Partner der Industrie

PETER GREVEN – Competence in food and feed

Oleochemicals rank with the most important raw materials and auxiliary agents in the pharmaceutical, cosmetic, food and feed industries. We come into contact with these products daily without consciously noticing them, but they are widely used.

Our stearates are manufactured according **HACCP food safety standard and Good Manufacturing Practice** as described in the IPEC-PQG for bulk pharmaceutical excipients. All of the below listed products are **approved for food applications** according following regulation and are suitable for human consumption:

- Conform the **guideline 98/86/EC EG** of the European parliament and are registered under section: **E 470a: sodium, potassium and calcium salts of fatty acids**
E 470b: magnesium salts of fatty acids.
- **FDA regulations for direct food contact (GRAS)** and are conform the latest **Food Chemical Codex (FCC)**.
- **E-470a: Sodium, Potassium and Calcium salts of edible fatty acids** are authorized to use according directive 70/524/ECC concerning additives in feeding stuffs.
- Peter Greven Nederland is approved producer of additives for the feed industry according directive EC/183/2005. Production site is audited by the Dutch food inspection (VWA). Registration number EG 20454.
- Products are manufactured from pure vegetable source (palm oil) and are kosher and halal certified. Free of contaminants such as dioxins, pesticides and heavy metals.



Food

The use of stearates in food application benefits following features:

- Good binding, lubrication and hydrophobic properties
- No allergens according directive 2006/142/CE, 2003/89/CE and amending Directive 2000/13/CE
- Do generally not react or migrate with other components
- Are free of GMO, Aflatoxins, heavy metals and pesticides

LIGAMED MF-2-V

Magnesium stearate (E-No 470b) is used as confectionery mold release agent, foamer and emulsifier in rusks and baking powder. It improves the quality and shelf life of many spice combinations, is often used as an anti-caking agent and is water repellent.

LIGAMED MF-3-V

This stearate is distinguished by the same properties as MF-2-V but possesses a higher specific surface area and small average particle size. These properties are very important for applications where processing conditions are more critical such as sticky ingredients.

LIGA CALCIUM STEARATE CPR-2-V

Calcium stearate (E-470a) is used as a flowing agent, emulsifier and anti-caking agent in many food and feed applications. Due to its hydrophobic characteristic it improves the stability of many foodstuffs.

LIGAMED MF-2-K LIGAMED MF-3-K and LIGA CALCIUM STEARATE CPR-2-K

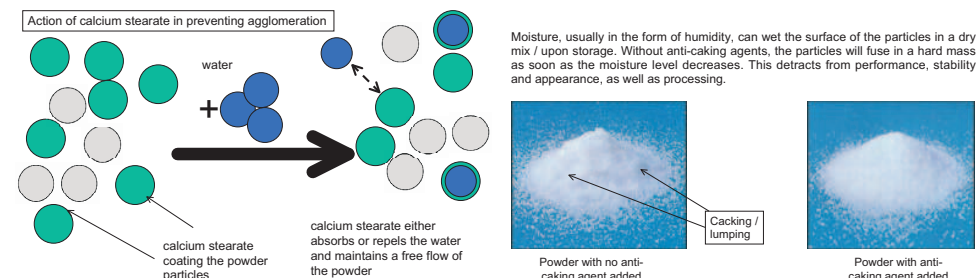
These products offer the same properties as those described before but can be supplied with a kosher and halal certificate.

LIGA SODIUM STEARATE FPC

Sodium stearate shows very good properties as coating agent emulsifier and anti-caking or gelatinizing agent in food and feed applications. It is used in chewing gum bases, baker's shortening and as aid in the preparation of fat free and starch free corn syrups of low dextrose equivalent.

LIGA POTASSIUM STEARATE FPC

This potassium stearate offers the same properties as sodium stearate, but is preferred in formulation where low sodium content is requested.



Feed

Stearates are normally added in low concentration and can be used as anti-caking agents. These ingredients are used to prevent the agglomeration of a particulate solid into lumps or cohesive cakes. They act either by adsorbing excess moisture or coating the particles, making them water repellent.



LIGA CALCIUM STEARATE CPR-2-V

Calcium stearate (E-470) is used as a flowing agent, emulsifier and anti-caking agent in many feed applications. Due to its hydrophobic characteristics it improves stability and also the flowability of many hygroscopic feedstuffs.

LIGA CALCIUM STEARATE CPR-2-K

This product offers the same properties as LIGA CALCIUM STEARATE CPR-2-V and is additionally kosher certified.

In development: CPR-2-V-SC

We are developing a very fine calcium stearate with an average particle size (d50) of 3-4 microns with high coating abilities.

LIGA SODIUM STEARATE FPC

Sodium stearate shows very good properties as emulsifier, coating, anti-caking and gelatinizing agent in feed applications.

LIGA POTASSIUM STEARATE FPC

Has the same properties as sodium stearate, but is preferred in formulation where low sodium content is requested.