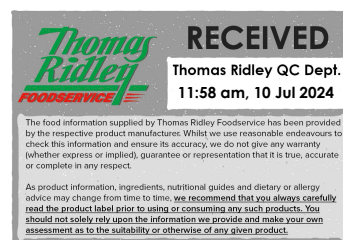




AZULETA



1. GENERAL INFORMATION:

Product code: 510603025

EAN (Product): 8435261901612

EAN (Box): 8436569360699

Country of origin: France

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

2. DESCRIPTION:

Azuleta is a violet flavoured, scented and colored sugar. It can be used to give a characteristic floral note to any pastisserie creation as well as a finishing touch to cocktails. It's intense taste can be adjusted by substituting Azuleta in part, or totally, with the sugar required for the recipe.

3. INGREDIENTS

Crystallized sugar, water, coloring: brilliant blue (E-133) and Carminic acid (E-120), and natural aroma.

4. APPLICATION:

Use to taste.

Use in food products. It can be used to bring a typical floral touch to any pastry or cooking preparation and as a finish for cocktails. The intensity of the taste can be adjusted by substituting Azuleta for part or all of the sugar in the recipe.

5. SHELF LIFE:

24 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool and dry place out of reach of children.

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 1Kg/35.2oz

Units per box: 24

Weight box: 24 kg

Unit dimension: High: 175 mm

Diameter: 99

Box dimension: 45 x 36 x 38,5 cm

Box per layer: 6

Layer per palet: 3

Bidfood Iberia S.L.

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www.bidfoodiberia.com

GTIN-13 code: 8435261901612

GTIN-14 code: 8436569360699

8. LEGAL REQUERIMENTS:

Sugar, according to European Directive 2001/11 of the Council 20 December 2001 concerning certain sugars intended for human consumption.

9. SPECIFICATIONS:

Features:

Aspect: Crystallized powder

Color: Violet

Odor: Sweet violet

Microbiological specifications

Parameter	Method	Unit	Max
Aerobic microorganism 30°C/G	NF EN ISO 4833	UFC/G	1000
Yeasts 22°C/G	NF V08-059	UFC/G	50
Moulds 22°C/G	NF V08-059	UFC/G	50

According to Regulation CE 2073/2005.

Physical and chemical characteristics

Parameter	Unit	Standard	Method
Aspect/color typical	Europeans points	<9	ICUMSA GS-2-11 or GS 2-13
Coloration	Europeans points	<6	ICUMSA GS 2/3-10
Ashes	Europeans points	<15	ICUMSA GS 2/3-17
Total	Europeans points	<22	
Loss on drying	%	< 0.06	ICUMSA 2/1/3/9-15
Polarization	%	>99.7	ICUMSA GS 2/3-1
Reducers	%	<0.04	ICUMSA GS 2/3/9-5
SO2	mg/kg	<10	ICUMSA GS 2/3-35
Average opening	microns	450 to 850	ICUMSA GS 2/9-37

Bacteriological characteristics and heavy metals.

Parameter	Unit	Standard	Method
Microbiologie			
Total mesophilic	UFC/10g	≤200	ICUMSA GS 2/3-41
Yeast	UFC/10g	≤10	
Moulds	UFC/10g	≤10	
Pesticides	ppm	<0.01	Outside laboratory
Heavy metals			
Arsenic(As)	ppm	<0.1	
Cadmium(Cd)		<0.05	

Copper(Cu)		<0.5	ICP- NF EN 11885
Iron(Fe)		<0.5	
Mercury(Hg)		<0.01	
Lead(Pb)		<0.1	
Radioactivity			
Cesium 134	Bq/kg	<LQ (5g Bq/kg)	Outside laboratory
Cesium 137		<LQ (5Bq/kg)	

10. ALLERGEN INFORMATION:

	Presence	Possible cross contamination
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

According to RD 1334/1999 and subsequent modifications.
Regulation 1169/2011 and subsequent modifications.

11. NUTRICIONAL VALUE:

Average values per 100 g	EU
Energy (Kcal)	400
Energy (kJ)	1672
Protein g	0
Carbohydrates g	100
Sugar g	100
Fat g	0
Fiber g	0
Salt mg	0

12. GMO STATEMENT:

Any ingredient used is derived from genetically modified organism.

GMO: Regulation 1829/2003

Non-ionized product: according to directive 1992/2/EC and subsequent modifications.
Regulation 915/2023 relating to maximum limits of certain contaminants in food and its modifications.

13. LABEL:

SOLEGRAELLS Distributed by Solem Gastronomia S.L.
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TEXTURAS
 Albert y Femenia Adria

SURPRISES
Azuleta
 Sugar with the flavour and aroma of violets
 CRYSTALLISED SUGAR
 Net Weight 1kg/35.2oz

Ingredients: Zucchero cristallizzato, acqua, aroma naturale, alcool etilico (E1502), coloranti: E-133 e E-120. Può contenere tracce di glutine, uova, pesce, soia, latte, sesamo, crostacei, vegetali, semi, noccioline e frutta. **Azuleta** è un zucchero al gusto, aroma e colore di violette. Può essere usato per dare un tocco formale caratteristico a qualsiasi proposta di pasticceria e come guarnizione per dolci. L'intensità del colore può essere regolata sostituendo parzialmente o totalmente lo zucchero della ricetta con **Azuleta**. Preparazione: aggiungere e pinchetto alla ricetta. Nota: Conservare puliti e ben chiusi. Conservare in un luogo fresco e asciutto. (1) fuori dalla portata dei bambini.

Ingredients: Kristallzucker, water, natuurlijk aroma, ethanol (E1502), kleurstoffen: E133 en E120. Kan sporen gluten, eieren, vis, soja, melk, sesam, schaaldieren, zeevrucht, mosterd, noten en suifzuren bevatten van. **Azuleta** is suiker met de smaak, het aroma en de kleur van violette. Het geeft een karakteristieke bloemige noot aan alle soorten gerechten en gebak. Ook prima als finishing touch voor desserts. De intensiteit van de kleur kan naar wens aangepast worden door te vervangen suiker van het recept geheel of gedeeltelijk te vervangen door **Azuleta**. **Azuleta** heeft smaak en granules van violette. Laten sluiten dop afsluiten. Parf/Verpakking houdbaar tot: zie onderzijde. Niet en droog (1) buiten bereik van kinderen houden.

Ingredients: Kristallzucker, Wasser, natürliches Aroma, Ethanol (E1502), Farbstoffe: E-133 und E-120. Kann Spuren von Gluten, Eier, Fisch, Soja, Milch, Sesam, Krebstiere, Sellerie, Senf, Nüsse und Süßholzwurzel enthalten. **Azuleta** ist ein Zucker mit dem Geschmack, dem Duft und der Farbe von Violett. **Azuleta** gibt Feinspeiseherstellern eine besondere, blumige Note und verleiht Cocktails, dem feinen Süßbrot, die Geschmacksintensität lässt sich regulieren, indem man den Zuckerteil im jeweiligen Rezept teilweise oder vollständig durch **Azuleta** ersetzt. Anwendung: Nach Belieben hinzufügen. Darf/Verpackungsdauer: siehe Unterseite. Nicht und trocken lagern. (1) von Kindern fernhalten.

Based on: Product information of the manufacturer.

Review date: 18 December, 2023

Revision number: 7

Revised by:
 Quality Responsible
 Bidfood Iberia

Approved by:
 Quality Manager
 Bidfood Iberia