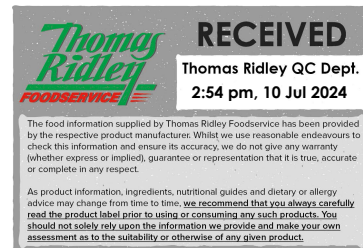




## MANITOL



### 1. GENERAL INFORMATION:

**Product code:** 510603027

**EAN (Product):** 8435261901582

**EAN (Box):** 8436569360873

Origin: Italy

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:

**Manitol** has low hygroscopicity and is not moistening. It can be heated to 400°C without burning. In comparison with sucrose, it has low sweetening capacity (50-60%).

### 3. INGREDIENTS:

Sweetener: Mannitol manufactured by hydrogenation (E-421i).

### 4. APPLICATION:

Melt over a medium heat until it is totally liquid. Carefully coat the ingredient to be crystallised. Soluble cold, though dissolves better hot. Suitable for diabetics. For use food preparations limited use.

Food sweetener. It is used for the crystallization of all kinds of products.

For use directions, receipts and applications see web page: [www.albertyferranadria.com](http://www.albertyferranadria.com)

Limited use in certain products. Regulations of each country must be considered in order to see the limits of permitted use or labeling of products for this ingredient.

### 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):** 700g/24.70oz

**Units per box:** 24

**Weight box:** 16.8 kg

**Unit dimension:** High: 175 mm

Diameter: 99 mm

**Box dimension:** 45 x 36 x 38,5 cm

**Box per layer:** 10

**Layer per pallet:** 18

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**GTIN-13 code:** 8435261901582

**GTIN-14 code:** 8436569360873

## **8. LEGAL REQUERIMENTS:**

This product is in compliance with:

Directive 94/35/EC and their amendments – sweeteners for use in foodstuffs.

Where manufactured in the EU this product is in compliance with Directive 1333/2008/EC and subsequent amendments – food additives.

Regulation 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) N°1333/2008.

Current Food Chemical Codex.

Current JEFCA Monograph.

Our products produced by European locations comply with:

Council Regulation 93/315/EEC, setting the basic principles of EU legislation on contaminants and food, and Commission Regulation (EC) N° 1881/2006 setting maximum limits for certain contaminants in food.

## **9. SPECIFICATIONS:**

**Appearance:** powder

### **Chemical/physical specifications**

<b>Parameter</b>		<b>Unit</b>	<b>Min</b>	<b>Max</b>
Moisture	-	%		0.3
Mannitol	On b.s.	%	98	101.5
Granulometry	< 150 µm	%	98	
Granulometry	>150 µm	%		2
Reducing sugars	-	%		0.1
Sulphur dioxide	-	Mg/Kg		10
Total sugars	On b.s.	%		1

### **Microbiological specifications**

<b>Parameter</b>	<b>Unit</b>	<b>Max</b>	<b>Text</b>
Total plate count	/g	100	
Yeasts	/g	50	
Moulds	/g	50	
Salmonella	/25g		absent

### **Residues and contaminants**

<b>Parameter</b>	<b>Unit</b>	<b>Max</b>
Nickel	mg/Kg	1

## **10. ALLERGEN INFORMATION:**

<b>PRESENCE / ABSENCE OF INGREDIENTS</b>	<b>Presence</b>	<b>Possible cross Contamination</b>
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	
Fruits with shell (almond, hazelnut, walnut, cashew, etc).	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:**

<b>Average values per 100 g</b>	<b>Unit</b>	<b>EU</b>
Energy (Kcal)	Kcal	240
Energy (kJ)	kJ	1000
Protein	g	0
Carbohydrates g	g	100
Of which sugars g	g	0
Of which starch g	g	0
Of which polyols g	g	100
Fat g	g	0
Of which saturated g	g	0
Cholesterol mg	mg	0
Sodium mg	mg	10
Calcium mg	mg	0
Sal g	g	0,025

The list comprises relevant nutritional components only.  
Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

## **12. GMO STATEMENT:**

For its operations in Europe, the producer complies with the EU GMO requirements as principally laid down under EC Regulation N° 1829/2003 on "genetically modified food and feed" and EC Regulation N° 1830/2003 on "the traceability and labeling of food and feed products from GMO's. By ensuring the supply of conventional ingredients in the EU, the producer thus ensures that there is no need to label its products under either 1829/2003 or 1830/2003.

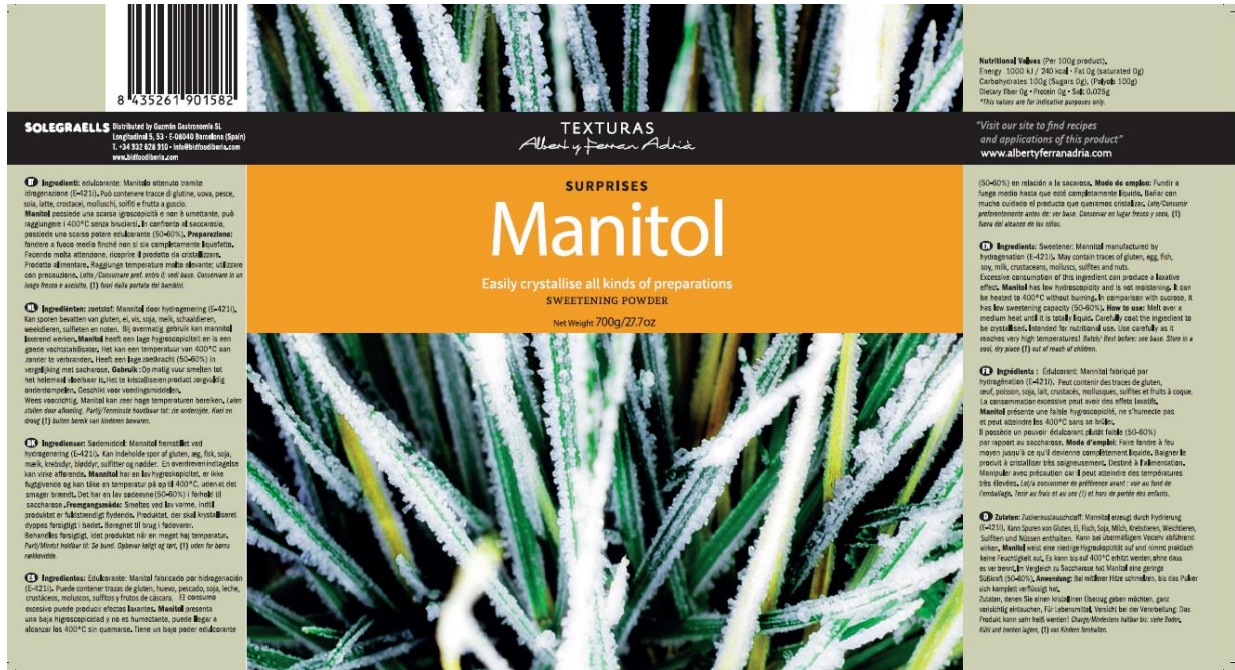
GMO: Regulation 1829/2003

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. PRODUCT CLASSIFICATION:

CAS No	69-65-8
EINECS No	200-711-8

### 14. LABEL:



**SOLEGRALLS** Distributed by Sarmis Gastroventa SL  
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T: +34 932 839 910 - info@bidfoodiberia.com  
www.bidfoodiberia.com

**TEXTURAS**  
Albert y Ferran Adria

**SURPRISES**  
**Manitol**  
Easily crystallise all kinds of preparations  
SWEETENING POWDER  
Net Weight 700g/27.7oz

**Ingredients:** **English:** E421(i). May contain traces of gluten, egg, fish, soy, milk, crustaceans, molluscs, sulphur and nuts. **Spanish:** Puede contener trazas de gluten, huevo, pescado, soja, leche, crustáceos, moluscos, azufre y frutos de cáscara. **French:** Peut contenir des traces de gluten, œufs, poisson, soja, lait, crustacés, mollusques, soufre et fruits à coque. **German:** Kann Spuren von Gluten, Ei, Fisch, Soja, Milch, Krebstieren, Weichtieren, Sulfuren und Nüssen enthalten. **Italian:** Può contenere tracce di glutine, uova, pesce, soia, latte, crostacei, molluschi, zolfo e frutta a guscio.

**Warnings:** **English:** Excessive consumption of this ingredient can produce a laxative effect. **Spanish:** El consumo excesivo puede producir efectos laxantes. **French:** Une consommation excessive peut avoir des effets laxatifs. **German:** Ein übermäßiger Verzehr kann abführend wirken. **Italian:** Un consumo eccessivo può produrre effetti lassativi.

**Instructions:** **English:** Melt over a medium heat until it is used. **Spanish:** Calentar a fuego medio hasta que esté completamente líquido. **French:** Faire fondre à feu moyen jusqu'à ce qu'il devienne complètement liquide. **German:** Über ein mittleres Feuer erhitzen, bis es flüssig ist. **Italian:** Riscaldare a fuoco medio finché non si sia completamente liquefatto.

**Storage:** **English:** Store in a cool, dry place. **Spanish:** Conservar en un lugar fresco y seco. **French:** Stocker à température ambiante. **German:** In einem kühlen, trockenen Ort lagern. **Italian:** Conservare in un luogo fresco e asciutto.

Based on: Product information of the manufacturer.

Review date: 18 December, 2023

Revision number: 8

Revised by:  
Quality Manager  
Bidfood Iberia

Approved by:  
General Manager  
Bidfood Iberia