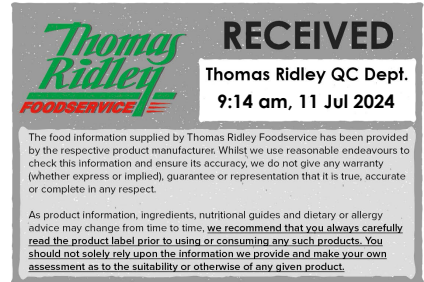




SUCRO



1. GENERAL INFORMATION:

Product code: 511604011

EAN (Product): 8435261900394

EAN (Box): 8436569360897

Origin: Japan

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:

Sucro is a powdered emulsifier and perfect for preparing airs in alcoholic mediums. It is commonly used in Japan thanks to its excellent stabilising properties as an emulsifier.

3. INGREDIENTS:

Emulsifier: Esters of fatty acids (E-473)

4. APPLICATION:

To prepare airs: dissolve in an aqueous or alcohol medium using a whisk and the help of the handheld electric blender on the surface of the liquid.

For emulsions: dissolve in an aqueous medium and then gradually add to the fatty medium.

It has high stability as an emulsifier. It is indissoluble in fat. It is dissolved in water with no need to apply temperature, though with heat it dissolves faster. Once it has dissolved it must be slowly added to the fatty medium.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Use in food products. Maximum dose in certain foods: 1g/liter*

*Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

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): 600g/21,10oz

Units per box: 24

Weight box: 14.4 kg

Unit dimension: High: 175 mm

Diameter: 99 mm

Box dimension: 45 x 36 x 38,5

Box per layer: 10

Layer per palet: 18

GTIN-13 code: 8435261900394

GTIN-14 code: 8436569360897

8. LEGAL REQUERIMENTS:

This substance is approved as a food additive in Japan under the Japan Food Sanitation Law, and also in USA, EC, and some other countries.

Furthermore Sucrose esters of fatty acids, of which the definition includes this substance, has evaluated by JECFA.

9. SPECIFICATIONS:

Appearance: powder, white to grey, white or slightly yellow and odorless.

1.- Assay (Mono-, di-, and tri- esters)	Not less than 80.0 %
2.- Free Sugar	Not more than 4.0 % *
3.- Free Fatty Acids	Not more than 3 % (estimated as oleic acid)
4.- p-methoxy-phenol**	Not more than 100 ug/Kg
5.- Acetaldehyde**	Not more than 5 mg/Kg
6.- Sulfated Ash	Not more than 1.5 %*
7.- Salts of fatty acids	Not more than 6% (estimated as sodium oleate)
8.- Arsenic (as As2O3)	Not more than 1 mg/Kg*
9.- Lead	Not more than 5 mg/Kg
10.-Mercury	Not more than 1 mg/kg
11.- Cadmium	Not more than 1 mg/kg
12.- Methyl Ethyl Ketone**	Not more than 10 mg/kg
13.- Ethyl Acetate** Propane-2-ol** Propylene glycol**	Not less than 350 mg/kg Singly or in combination
14.- Methanol	Not more than 10 mg/kg
15.- Dimethyl formamide**	Not more than 1 mg/kg
16.- Dimethyl sulfoxide	Not more than 2 mg/kg
17.- 2-Methyl-1-Propanol	Not more than 10 mg/kg
18.- Moisture***	Not more than 4.0%

*: Lower than that defined as E-473

** : Not used in the manufacturing process

***: Not defined as E-473



10. ALLERGEN INFORMATION:

According to Regulation (EU) No 1169/2011

	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:

Nutrition value (100g)	EU
Energy (kcal)	638
Energy (KJ)	2671,18
Protein (g)	0
Fat (g)	48,6
- Saturated fatty acid (g)	48,6
Carbohydrates (g)	50,1
- Sugars (g)	50,1
Salt (g)	0

12. GMO STATEMENT:

The manufacturer hereby certifies that Sucro or any of their ingredients doesn't contain GMO.
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:

	fatty acids (E-473)
CAS N°	84066-95-5
CE Number	281-931-1

14. LABEL:



Based on: Product information of the manufacturer.

Review date: 18-December-2023

Revision number: 12

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia