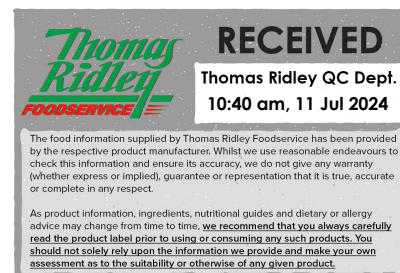




ALGIN



1. GENERAL INFORMATION:

Product code: 511701007

EAN (Product): 8435261900004

EAN (Box): 8436569360682

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:

Algin is extracted from different types of brown algae. It is an essential element for spherification as it forms the external membrane of the spheres when it comes into contact with products containing calcium.

3. INGREDIENTS:

Gelling agent: Sodium alginate (E-401)

4. APPLICATION:

Dissolve 5g/l in an aqueous medium with the help of a hand-held electric blender.

Dispersion:

To disperse the product without lumps:

- Premix the powder with the other dry ingredients.
- Or, disperse it in a non-solvent medium (oil, alcohol), and pour the preparation into the liquid while stirring. Continue stirring to obtain a complete dispersion.

Dissolution:

The dissolution of the product depends on the medium and the process: it is improved by heat treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer).

A complete dissolution can be obtained in cold conditions. It can be difficult in a medium rich in free calcium (hard water, milk). It may be necessary to use complexing agents.

Media / Uses:

The product can be used in aqueous, dairy, or fruit media with various total solid contents.

The maximum dosage is about 0.5 to 3%, according to the alginate nominal viscosity, to the medium and to required final texture.

Texture:

Algin is a gelling agent in presence of calcium or acid. To obtain an homogeneous gel, calcium salt or acid to be slowly dissolved in the preparation.

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

Applied to food we can get different spherification recipes with superb results. Use in food products. For use directions, receipts and applications see web page:

www.albertyferranadria.com



5. SHELF LIFE:

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

6. RECOMMENDED STORAGE CONDITIONS:

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

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 500g/17,6oz

Units per box: 24

Weight box: 12 kg

Unit dimension: High: 175 mm

Diameter: 99

Box dimension: 45 x 36 x 38,5

Box per layer: 10

Layer per palet: 18

GTIN-13 code: 8435261900004

GTIN-14 code: 8436569360682

8. LEGAL REQUERIMENTS:

Sodium alginate conforms to the definition and specifications from JECFA (FAO/WHO), FDA (21 CFR) and European Commission Directive 231/2012. However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

9. SPECIFICATIONS:

Rheology:	Break strength of a gel in water: 500 – 700 g measured at 20°C on a penetrometer (distance 20 mm)	
	Viscosity in a 1% aqueous solution: 150 - 300 cps measured at 20°C (68°F), on a Brookfield RV viscometer spindle N°1, 20 rpm	
pH:	6 to 8.5 – measured in a 1% aqueous solution	
Aspect, Flavor:	A creamy-white to light-brown powder, of neutral odor and flavor	
Particle size:	At least 90 % less than 200 microns (ASTM screen N°70) At least 99 % less than 500 microns (ASTM screen N°35)	
Loss on drying:	Not more than 15%	
Bacteriological:	Total plate count	: Max 5000 CFU/gram
	Yeasts and Molds	: Max 500 CFU/gram
	Pathogenic bacteria (E.Coli in 5 grams, Salmonella in 10 grams)	: Absence

Typical product data

Appearance: Powder

Bidfood Iberia S.L.

C/ Longitudinal 5, n° 53 (Mercabarna) 08040 Barcelona (Spain)

www.bidfoodiberia.com



Color: Creamy – white to light - brown

Odor: neutral

10. ALLERGEN INFORMATION:

Allergens (as ingredient)	Yes	No	Possible cross contamination
Cereals containing gluten*		X	
Crustaceans		X	
Eggs		X	
Fish		X	
Peanuts		X	
Soybeans		X	
Milk (incl. Lactose)		X	
Nuts **		X	
Celery		X	
Mustard		X	
Sesame seeds		X	
Sulphur dioxide and sulphites (> 10 mg/kg)		X	
Lupin		X	
Molluscs		X	

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

11. NUTRICIONAL VALUE:

PROXIMATES PER 100 grams	
Energy (Kcal)	130
Energy (KJ)	500
Total fat g	0
- Saturated fat g	0
Total carbohydrate g	0
- Dietary fiber g	63
- Sugar g	0
Protein g	0
Salt g	9,3

This nutritional data has been established following the current regulations requirements at the time of edition. The values are based on our best knowledge. They are calculated on the basis of average values obtained from our own measurements or from the literature. These values are given for information only and are not to be considered as specifications. They not constitute a guarantee as to the properties of the product.

12. GMO STATEMENT:

Algin is not submitted to a specific labeling according to (EC) regulations N° 1829/2003 and 1830/2003.

GMO: Regulation 1829/2003

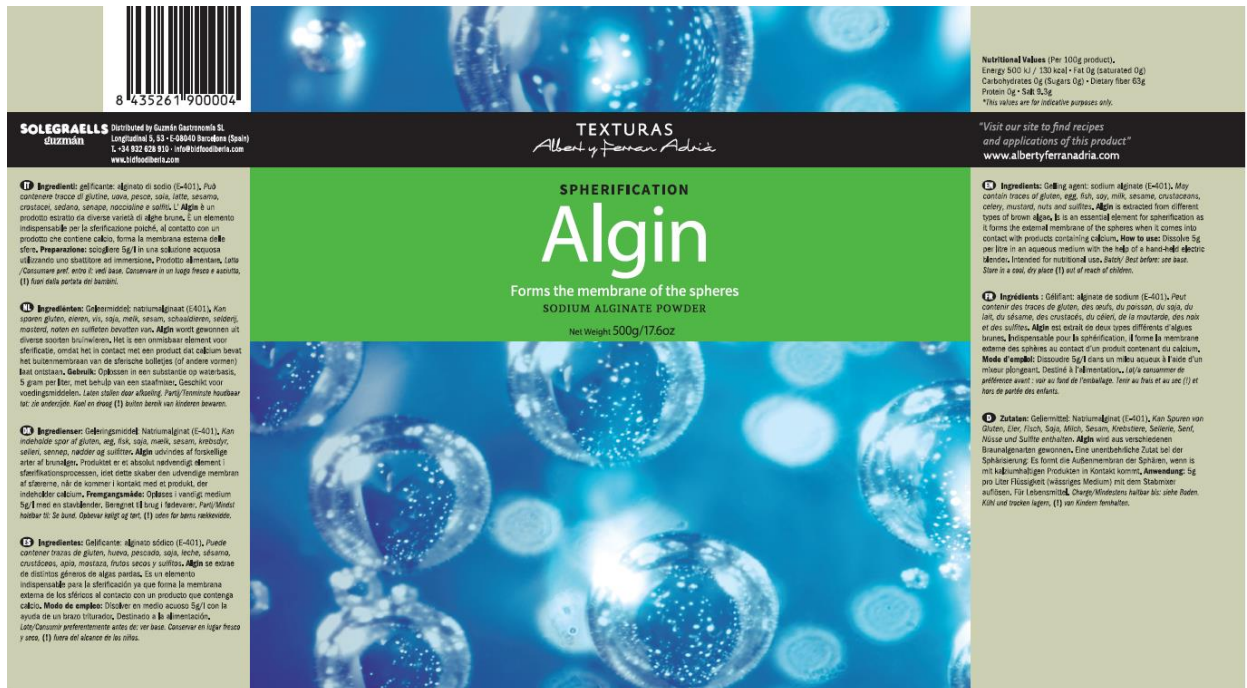
Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

Regulation 915/2023 relating to maximum limits of certain contaminants in food and its modifications.

13. PRODUCT CLASSIFICATION:

CAS No	9005-38-3
E No	401
EINECS No	-

14. LABEL



SOLEGRAELLS Distributed by Gaspari Gastronomie SL
Longitudinal 5, 53 - E-08040 Barcelona (Spain)
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www.bidfoodiberia.com

TEXTURAS
Albert y Ferran Advici

SPHERIFICATION
Algin
Forms the membrane of the spheres
SODIUM ALGINATE POWDER
Net Weight 500g/17.6oz

Ingredients: Gelling agent: sodium alginate (E-401). May contain traces of gluten, eggs, fish, soy, milk, sesame, crustaceans, celery, mustard, nuts and sulfites. **Algin** is extracted from different types of brown algae. It is an essential element for spherification as it forms the external membrane of the spheres when it comes into contact with products containing calcium. **How to use:** Dissolve 5g per liter in a aqueous medium with the help of a hand-held electric blender. Intended for professional use. **Store:** Cool, dry place. Store in a cool, dry place (1) out of reach of children.

Zusätze: Gellmittel: Natriumalginat (E-401). Kann Spuren von Gluten, Eiern, Fisch, Soja, Milch, Sesam, Anisethen, Senf, Nüsse und Sulfite enthalten. **Algin** wird aus verschiedenen Braunalgenarten gewonnen. Eine unverzichtbare Zutat bei der Sphärisierung. Es formt die Außenmembran der Sphären, wenn es mit kalkumhaltigen Produkten in Kontakt kommt. **Anwendung:** 5g pro Liter Flüssigkeit (wässriges Medium) mit dem Stabmixer auflösen. Für Lebensmittel. Charge-Mischungen kalter bis sehr kalter Röhren. Kühl und trocken lagern. (1) von Kindern fernhalten.

Based on: Product information of the manufacturer.

Review date: 18- December- 2023

Revision number: 10

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia