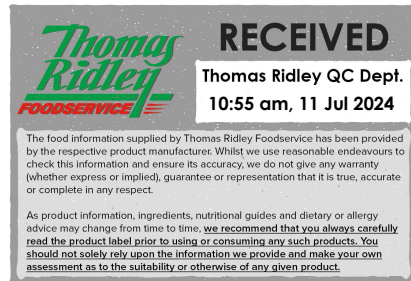




CALCIC



1. GENERAL INFORMATION:

Product code: 511701008

EAN (Product): 8435261900066

EAN (Box): 8436569360705

Origin: Netherlands

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:

Calcic provide the basic spherification baths and inverse spherification bases with the right amount of calcium to reach with the Algin.

3. INGREDIENTS:

Hardeners: Calcium chloride (E-509), potassium chloride (E-508) and salt.

4. APPLICATION:

Dissolve in an aqueous base with the help of some rods. Recommended dose for spherical baths 5-10g/l.

Ideal reactant for its water solubility, considerable calcium content and consequently great capacity for producing spherification. Water soluble. Great ability to absorb humidity.

Calcic is essential to produce the reaction with algin that will incite the spherification. Due to the quick dilution in water it is an ideal product for spherification. For use directions, receipts and applications see web page: www.albertyferranadria.com

Use in food products. Maximum application in certain foods: Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

Limitation of use:

See:

- Regulation (E.C) Nº 1333/2008 of the European Parliament and of the Council of 16 December 2008 of food additives.
- And their modifications (Reg. 2015/647).

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/21,1oz
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 cm
Box per layer: 10
Layer per palet: 18
GTIN-13 code: 8435261900066
GTIN-14 code: 8436569360705

8. SPECIFICATIONS:

Assay	Limits
Appearance	White granules
CaCl ₂ , % min	94,0
Mg salts and alkalis,%	< 5
SO ₄ , % max	< 0.1
Ba, %	< 0.08
Fe, mg/Kg max	< 5
Alkalinity (ass Ca(OH) ₂), %	< 0.15
pH (aqueous 10%)	10 (lipid)
Cu*, mg/Kg max**	2
Zn**, mg/Kg max**	5
F*, mg/Kg max	< 10
As*, mg/Kg max	0.5
Pb*, mg/Kg max	< 2
Hg*, mg/Kg max	0.5

*In anhydrous basis
**Sum of Cu and Zn max. 50 mg/Kg

Typical product data:
Appearance: Solid
Color: white
Odor: Odorless

9. 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.

10. NUTRITIONAL VALUE:

We hereby inform, as the documentation in our possession, that Calcic hasn't known nutritional value and that during the production process, have not intervened animal products or plant, so it is free of allergens mentioned in Directives 2003/89/EC and 2006/142/EC.

PROXIMATES PER 100 grams	EU Version
Energy (Kcal)	0
Energy (KJ)	0
Total fat	0
- Saturated fat g	0
Total carbohydrate g	0
- Dietary fiber g	0
- Sugar g	0
Protein g	0
Vitamins and minerals	
- Calcium mg	0
Salt g	0,25

11. GMO STATEMENT:

Taking in account the information given by our suppliers, this product is not from animal or vegetal origin, it is obtained in a manufacturing process where only synthetic raw materials are used, reason why the product is free from Genetically Modified Organisms, so legislation regarding GMO 1829/2003 and 1830/2003 are not applicable

GMO: Regulation 1829/2003

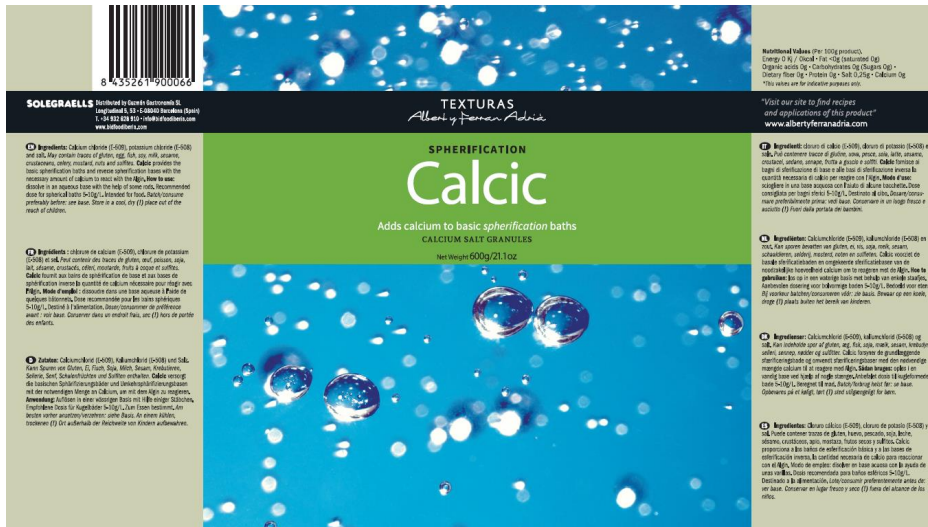
Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

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

12. PRODUCT CLASSIFICATION:

EC No	232-140-8
CAS No	10043-52-4

13. LABEL:



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