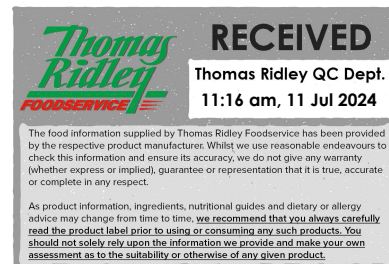




GLICE



1. GENERAL INFORMATION:

Product code: 511701010

EAN (Product): 8435261900424

EAN (Box): 8436569360804

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:

Glice is perfect for preparing emulsions in fatty mediums. Comes in flakes. Insoluble in aqueous mediums

3. INGREDIENTS:

Emulsifier: mono and diglycerides of vegetables fatty acids (E-471)

4. APPLICATION:

Dispersion:

The dispersion of the product depends on the medium and the process: is favored by heat treatment (time, temperature), shear (shaker, exchanger, and homogenizer). Total dispersion may be obtained from 65 °C

Utilization:

The product should be added to the fatty phase of the preparation, and then including the aqueous phase

Properties:

Glice has been chosen for its high stability to act as an emulsifier which integrates a watery medium into a fatty medium. It is an emulsifier similar to oil, which means that it must first be broken down with a fatty element and then added to the watery element.

Dissolves in oil heated up to 60 °C. The mixture of oil and Glice in water must be integrated slowly for the emulsion to be satisfactory.

To prepare emulsions, it is important to dissolve it in a fatty medium at 60 °C and to then add to the aqueous medium.

Use in food products. Maximum dose in certain foods: 10 g/L*.

This emulsifier is suitable dose of 0.3-1.5% depending on the application.

This product can be used in ice cream, adding creaminess and emulsion stability. Shakes, facilitating the re-dispersion of cocoa and bringing creaminess. Prepared soups, facilitating the dispersion of the fat and providing creaminess.

Soft sweets like toffee, margarine and any application in fatty products where, together with other emulsifiers, improves the aeration and affirms the stability. Chewing-gum, avoiding tackiness and hardening and making the cut easier.

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

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



5. SHELLIFE:

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): 300g/10,5oz

Units per box: 24

Weight box: 7.2 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

Código GTIN-13: 8435261900424

Código GTIN-14: 8436569360835

8. LEGAL REQUERIMENTS:

Each of the components of this product complies with CE and prescriptions. However, it is your responsibility to make sure the laws in force in the country where the training will be consumed.

9. SPECIFICATIONS:

Appearance at 25 °C: flakes white or light ivory.

Acid value: 5 max.

Iodine value: 3 max

Monoester: 36 % min

Melting range: 55 – 60°C

Microbiology:

<i>Parameters</i>	
Total Count	500 / g max
Pathogenic germs	500/g max
<i>E.coli</i> in 0,1 g / <i>Salmonella</i> in 25g	Negative tests

10. ALLERGEN INFORMATION:

	Presence	Possible cross Contamination
Cereals containing gluten and products thereof (i)	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 (ii)	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:

<i>Average values per 100 g</i>	<i>EU</i>
Energy (Kcal)	790
Energy (kJ)	3310
Protein g	0
Carbohydrates g	0
Fat g	≥99
Of which saturated g	≤96
Of which mono unsaturated g	≤3
Of which Trans Fat g	0
Fibre g	0
Cholesterol mg	-
Potassium mg	5
Magnesium mg	0
Calcium mg	0
Vitamins mg	-
Salt (sodium x 2,5) g	0

12. GMO STATEMENT:

The product does not contain or has been produced from genetically modified organisms, and consequently does not need to be labeled according to the criteria of EC Regulations 1829/2003 (22 September 2003) and EC 1830/2003 (22 September 2003). The product does not contain any ingredient treated with ionizing radiation and has not been subjected to irradiation during the manufacturing process.

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:

EC No	266-951-0
CAS No	67701-32-0

14. LABEL:



Based on: Product information of the manufacturer.

Review date: 18 December, 2023

Revision number: 8

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia