



#### 1. GENERAL INFORMATION:

**Product code: EAN (Product): EAN (Box):**Country of 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:

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

Using a whisk, dissolve in an aqueous medium. Recommended amount for spherification baths: 5- 10g/l. Intended for nutritional use.

### **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):** 180g/6,34oz

Units per box: 12 Weight box: 2,16 kg

**Unit dimension:** High: 120 mm

Diameter: 75 mm

**Box dimension:** 32 x 26 x 14 cm

Box per layer: 10 Layer per palet: 18

**GTIN-13 code:** 8435553851175 **GTIN-14 code:** 8435553851168

# 8. **SPECIFICATIONS:**

Assay	Limits
Appearance	White granules
CaCl <sub>2</sub> , % min	94,0
Mg salts and alkalis,%	< 5
SO <sub>4</sub> , % max	< 0.1
Ba, %	< 0.08
Fe, mg/Kg max	< 5
Alkalinity ( ass Ca(OH) <sub>2</sub> ), %	< 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

# 9. ALLERGEN INFORMATION:

# \*According to Regulation (EU) No 1169/2011

	Presence	Possible cross Contamination
Cereals containing gluten and products thereof	No	X
Crustaceans and products thereof	No	X
Eggs and products thereof	No	Χ
Fish and products thereof	No	Χ
Peanuts and products thereof	No	Χ
Soybeans and products thereof	No	Χ
Milk and products thereof (including lactose)	No	Χ
Nuts and products thereof	No	Χ
Celery and products thereof	No	Χ
Mustard and products thereof	No	Χ
Sesame seeds and products thereof	No	Χ
Sulphur dioxide and sulphites	No	Χ
Lupins and products thereof	No	
Molluscs and products thereof	No	



# 10. NUTRICIONAL 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	<b>EU Version</b>
Energy (Kcal)	0
Energy (KJ)	0
Total fat g	0
<ul> <li>Saturated fat</li> </ul>	0
Total carbohydrate g	0
- Dietary fiber g	0
- Sugar g	0
Protein	0
Salt g	100

### 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 were 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

# 12. PRODUCT CLASSIFICATION:

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

### 13. **LABEL**:

