

1. **GENERAL INFORMATION:**

Product code: 511701011

EAN (product): 8435261900097

EAN (Box): 8436569360811

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:**

Gluco is created by mixing two calcium salts. It provides the right amount of calcium to the bases of the spheres of them to react with the Algin. It does not affect the taste of the food in any way.

3. **INGREDIENTS:**

Acidulant: calcium lactate (E-327) and hardener: calcium gluconate (E-578).

4. **APPLICATION:**

Mixture of two calcium salts that produce a product rich in calcium and perfect for the technique of inverse spherification.

There is no particular maximum amount of use, however, specific national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

Dissolve 5 – 10g/l at room temperature in an aqueous medium.

Produces a product rich in calcium and perfect for the technique of Inverse Spherification technique, while adding no flavour whatsoever to the food under preparation. In the food industry calcium gluconolactate is used to enrich different foodstuffs with calcium. Gluco was chosen for its excellent behavior in spherification processes. To avoid difficulties in dissolving it's better to add Gluco before any other powder product. For use directions, receipts and applications see web page: www.albertyferanadria.com.

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

Box dimension: 45 x 36 x 38,5

Box per layer: 10

Layer per palet: 18

GTIN-13 code: 8435261900097

GTIN-14 code: 8436569360811

8. LEGAL REQUERIMENTS:

- USA: Gras per 21CFR184.1207 & 21CFR184.1199.
- Each individual ingredient complies with latest FCC and or 2008/84/EC.
- As described in the Directive 95/2/EC this product E 578 and E 327 meet the requirements for additives for human consumption.
- As described in the USA 21 CFR § 184.1199 and § 184.1207 each component is a direct food substance affirmed as generally recognized as safe (GRAS).

9. SPECIFICATIONS:

Assay	Assay calcium	10.0-11.0%
Purity	Loss on drying	5.0-10.0%
	Acidity	Max. 0.45% as lactic acid
	pH 10% cold solution (20°C)	6.0-8.0
	Sucrose and reducing sugars	Passes test
	Heavy metals total	Max. 10 ppm
	Lead	Max. 1 ppm
	Arsenic	Max. 1.5 ppm
	Magnesium and alkali salts	Max. 0.5%
	Fluoride	Max. 15 ppm
	Mercury	Max. 1 ppm
	Volatile fatty acids	Passes test
Microbiology	Total aerobic viable count	Max. 1000 CFU/g
	Moulds	Max. 50 CFU/g
	Yeasts	Max. 10 CFU/g
	Enterobacteriaceae	Absent in 1g
	Salmonella	Absent in 50g
Physical-chemical properties	Initial solubility in water	Min. 20g/100ml at 20°C

Typical product data

Appearance: agglomerated powder.

Colour: white to off white

Odour: odourless

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. NUTRITIONAL VALUE:

Nutritional information* per 100g product	EU
Calories (kcal/Kj)	256 /1070
Protein g	0
Total carbohydrates g	81,5
Fat g	0
Saturated fat g	0
Dietary fiber g	0
Sal g	0,007

12. GMO STATEMENT:

Reference is made to Regulation (EC) No. 1829/2003 of the European Parliament and the council of 22 September 2003 on the genetically modified food and feed.

Based on the facts that:

1. Gluco basic product i.e. lactic acid and the gluconic acid are produced by micro-organisms
 2. The manufacturer uses only non-GMO micro-organisms in its production processes
- It's concluded that Gluco is non-GMO (=non genetically modified food or feed).

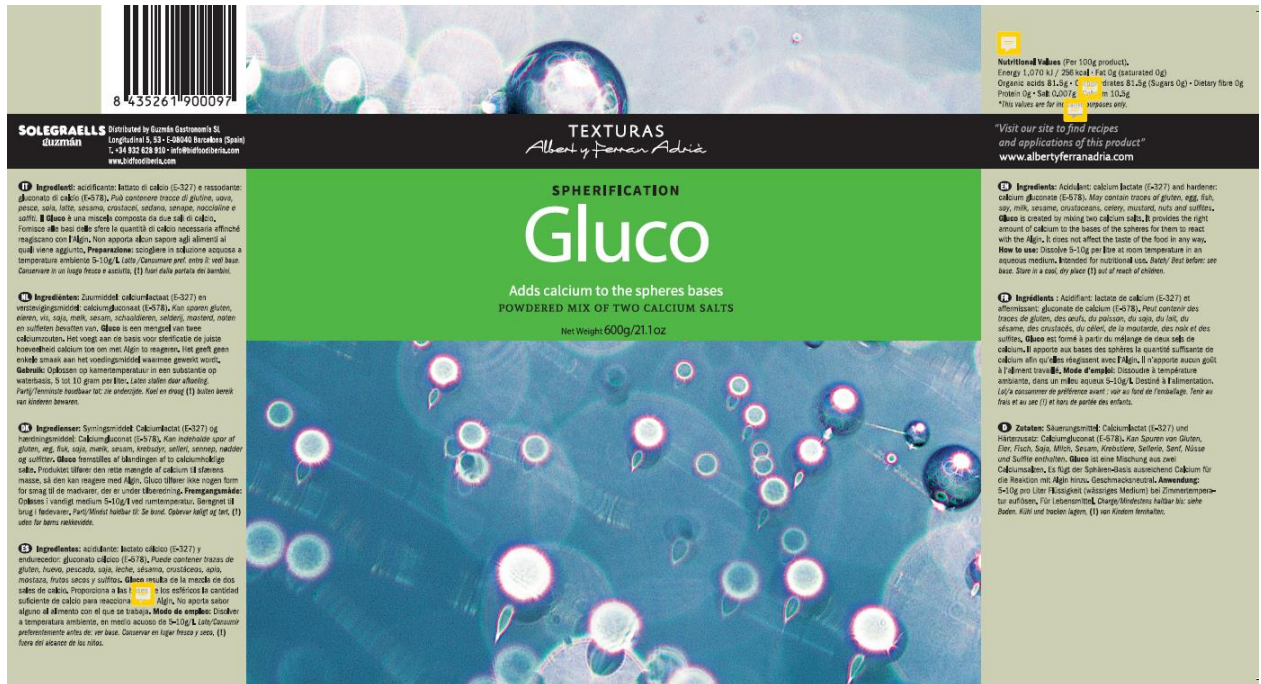
GMO: Regulation 1829/2003

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:

	Calcium lactate	Calcium gluconate
EC No	249-953-3	-
CAS No	28305-25-1	299-28-5

14. LABEL:



SOLEGRAELLS Distributed by Guzmán Gastronomía S.L. Longitudinal 5, 53 - 08040 Barcelona (Spain) T. +34 932 632 933 info@bidfoodiberia.com www.bidfoodiberia.com

TEXTURAS Albert y Ferran Adrià

SPHERIFICATION
Gluco
Adds calcium to the spheres bases
POWDERED MIX OF TWO CALCIUM SALTS
Net Weight 600g/21.1oz

Ingredients: acidificante: lactato de calcio (E-327) e endurecedor: gluconato de calcio (E-478). Può contenere tracce di glutine, uova, pesce, soia, latte, sesamo, crostacei, arachidi, salsicce, noccioline e soia. **Gluco** è una miscela composta da due sale di calcio. Fornisce alle basi sferiche la quantità di calcio necessaria affinché reagiscano con l'Algin. Non apporta alcun sapore agli alimenti ai quali viene aggiunto. **Preparazione:** sciogliere in soluzione acquosa a temperatura ambiente 5-10g/L. Lattare/Conservare nel frigorifero. Conservare in un luogo fresco e asciutto. (1) fuori dalla portata dei bambini.

Ingrediënten: Zuremiddeel: calciumlactaat (E-327) en versteekmiddel: calciumgluconaat (E-478). Kan inneehouden sporen van gluten, eieren, vis, soja, melk, sesam, schaaldieren, zeevruchten, mosterd, noten en suikerbieten wortel. **Gluco** is een mengsel van twee calciumzouten. Het voegt aan de bases voor sferificatie de juiste hoeveelheid calcium toe om met Algin te reageren. Het geeft geen enkele smaak aan het voedingsmiddel waarmee gewerkt wordt. **Gebruik:** Oplossen op kamertemperatuur in een substantie op waterbasis. 5 tot 10 gram per liter. Lattare/zakten naar afkoeling. **Opbergwijze:** Bewaar het in een koele, droge plaats. (1) buiten bereik van kinderen bewaren.

Ingrediënten: Syringamiddeel: Calciumlactaat (E-327) og fæstningsmiddel: Calciumgluconat (E-478). Kan inneehouden spore af gluten, æg, fisk, soja, melk, sesam, krebstyr, salter, sennap, nødder og sukker. **Gluco** fremstilles af blandinger af to calciumrikke salte. Purposes: Tilføje den rette mængde af calcium til elementerne masse, så den kan reagere med Algin. Gluco tillæver ikke nogen form for smag til de ingredienser, der er under tilberedning. **Forberedelse:** Opløses i vandigt medium 5-10g/L ved rumtemperatur. **Betjening:** I løng i koldvarer. Parti/Middel holdbar til: Se brug. **Opbevaring:** Hold af tørt. (1) lade for børn uelkvedede.

Ingredientes: acidificante: lactato cálcico (E-327) y endurecedor: gluconato cálcico (E-478). Puede contener trazas de gluten, huevo, pescado, soja, leche, sésamo, crustáceos, soja, mostaza, frutos secos y azúcar. **Gluco** resulta de la mezcla de dos sales de calcio. Proporciona a las bases la cantidad suficiente de calcio para reaccionar con el Algin. No aporta sabor alguno al alimento con el que se trabaja. **Modo de empleo:** Disolver a temperatura ambiente, en medio acuoso de 5-10g/L. Lattare/Conservar preferiblemente helado en el frigorífico. Conservar en lugar fresco y seco. (1) fuera del alcance de los niños.

Ingredients: Acidifiant: calcium lactate (E-327) and hardener: calcium gluconate (E-478). May contain traces of gluten, egg, fish, soy, milk, sesame, crustaceans, celery, mustard, nuts and soya. **Gluco** is created by mixing two calcium salts. It provides the right amount of calcium to the bases of the spheres for them to react with the Algin. It does not affect the taste of the food in any way. **How to use:** Dissolve 5-10g per liter at room temperature in an aqueous medium. **Storage:** Refrigerate for nutritional sake. **Keep** food before use base. Store in a cool, dry place (1) out of reach of children.

Ingredients: Acidifiant: lactate de calcium (E-327) et durcisseur: gluconate de calcium (E-478). Peut contenir des traces de gluten, des œufs, du poisson, du soja, du lait, du sésame, des crustacés, du céleri, de la moutarde, des noix et des soya. **Gluco** est formé à partir du mélange de deux sels de calcium. Il apporte aux bases des sphères la quantité suffisante de calcium afin qu'elles réagissent avec l'Algin. Il n'apporte aucun goût à l'aliment travaillé. **Mode d'emploi:** Dissoudre à température ambiante, dans un milieu aqueux 5-10g/L. Dissolvé à l'altération. **Lattare/conservation:** Préférerment au froid. (1) hors de la portée des enfants.

Zutaten: Säuerungsmittel: Calciumlactat (E-327) und Härtemittel: Calciumgluconat (E-478). Kann Spuren von Gluten, Eier, Fisch, Soja, Milch, Sesam, Krustentiere, Sellerie, Senf, Nüsse und Soja enthalten. **Gluco** ist eine Mischung aus zwei Calciumsalzen. Es fügt der Sphären-Masse ausreichend Calcium für die Reaktion mit Algin hinzu. Geschmacksneutral. **Anwendung:** 5-10g pro Liter Flüssigkeit (wässriges Medium) bei Zimmertemperatur auflösen. Für Lebensmittel: Kühlfridieren. **Halbar:** Vor dem Essen 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