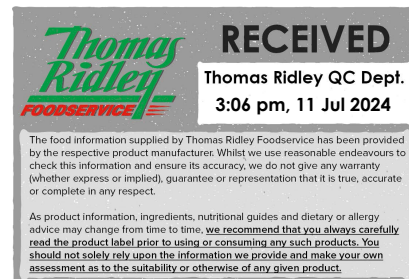




## GLUCO mini



### 1. GENERAL INFORMATION:

**Product code:** 511701015

**EAN (product):** 8435553851205

**EAN (Box):** 8435553851199

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:

**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 Alginate. 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.albertyferranadria.com](http://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 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:** 8435553851205  
**GTIN-14 code:** 8435553851199

## 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:

<b>Assay</b>	Assay calcium	10.0-11.0%
<b>Purity</b>	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
	<b>Microbiology</b>	Total aerobic viable count
Moulds		Max. 50 CFU/g
Yeasts		Max. 10 CFU/g
Enterobacteriaceae		Absent in 1g
Salmonella		Absent in 50g
<b>Physical-chemical properties</b>	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**

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

## **11. NUTRICIONAL VALUE:**

<b>Nutritional information* per 100g product</b>	<b>EU</b>
Calories (kcal/Kj)	255,73 /1070
Protein g	0
Total carbohydrates g	81,5
Other carb. <sup>1</sup> g	81,5
Fat g	0
Saturated fat g	0
Calcium g	10500

## **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.

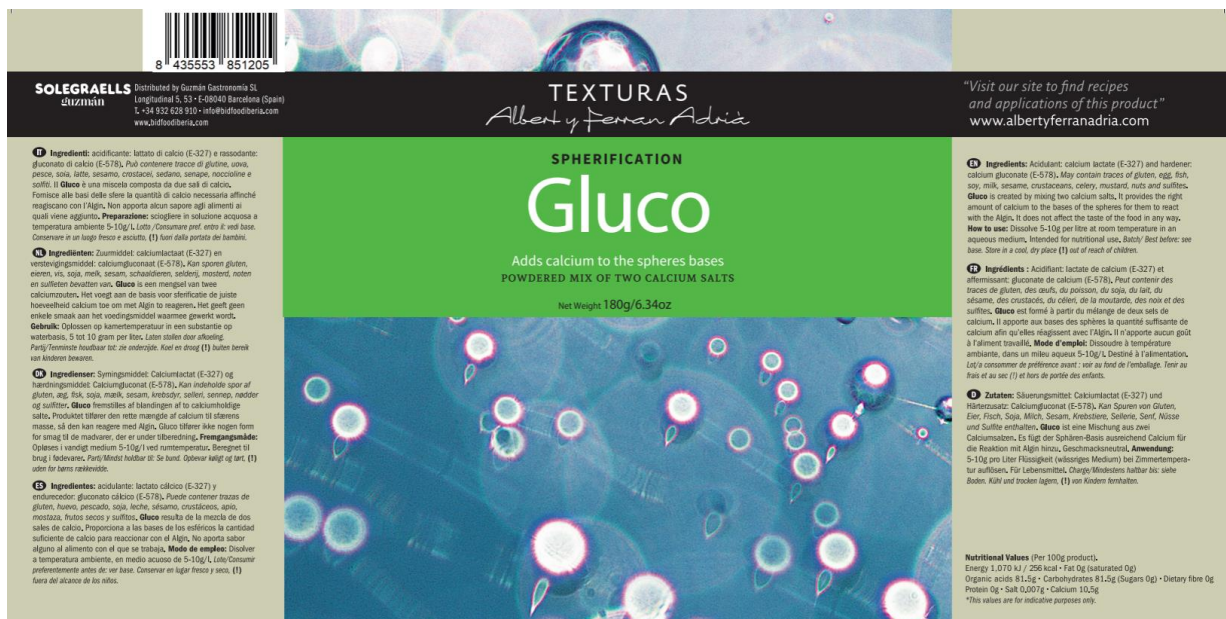
Based on the facts that:

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).

## **13. PRODUCT CLASSIFICATION:**

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

## 14. LABEL



**SOLEERAEELS** Distributed by: **Quemín Gasterromía S.L.**  
Longitudinal 5, 53 • E-08040 Barcelona (Spain)  
T: +34 932 628 910 • info@bidfoodiberia.com  
www.bidfoodiberia.com

**TEXTURAS**  
Albert y Ferran Adrià

**"Visit our site to find recipes and applications of this product"**  
www.albertyferranadria.com

**SPHERIFICATION**  
**Gluco**  
Adds calcium to the spheres bases  
POWDERED MIX OF TWO CALCIUM SALTS  
Net Weight: 180g/6.34oz

**EN** **Ingredientes:** acidulante: lactato de calcio (E-327) y endurecedor: gluconato de calcio (E-578). Può contenere tracce di glutine, uova, pesce, soia, latte, sesamo, crostacei, selenio, sennep, noccioline e soia. Il **Gluco** è una miscela composta da due sali di calcio. Fornisce alla base della sfera la quantità di calcio necessaria affinché reagisca con l'Algin. Non apporta alcun sapore agli alimenti al quali viene aggiunto. **Preparazione:** sciogliere in soluzione acquosa a temperatura ambiente 5-10g/L. **Consumo:** prof. entro 2 ved base. Conservare in un luogo fresco e asciutto. (1) Non dalla portata dei bambini.

**ES** **Ingredientes:** Zuurmiddel: calciumlactaat (E-327) en verdichtingsmiddel: calciumgluconaat (E-578). Kan sporen gluten, eieren, vis, soja, melk, sesam, schaaldieren, seldij, mosterd, noten en suifdieren bevatten van. **Gluco** is een mengsel van twee calciumzouten. Het voegt aan de basis voor sferificatie de juiste hoeveelheid calcium toe om met Algin te reageren. Het geeft geen enkele smaak aan het voedingsmiddel waarmee gebruikt wordt. **Gebruik:** Oplossen op kamertemperatuur in een substantie op waterbasis, 5 tot 10 gram per liter. Laten stollen door afkoffen. Partij/Minimaal houdbaar tot 24 maanden. Koel en droog (1) buiten bereik van kinderen bewaren.

**DE** **Ingredienten:** Säuerungsmittel: Calciumlactat (E-327) und Verdichtungsmitel: Calciumgluconat (E-578). Kann in Spuren von Gluten, Eiern, Fisch, Soja, Milch, Sesam, Krebstiere, Selenen, Senf, Nüsse und Sulfite enthalten. **Gluco** ist eine Mischung aus zwei Calciumsalzen. Es fügt der Sphären-Basis ausreichend Calcium für die Reaktion mit Algin hinzu. Geschmacksneutral. **Anwendung:** 5-10g pro Liter Flüssigkeit (wässrige Medien) bei Zimmertemperatur auflösen. Für Lebensmittel, Übergewandeln kaltes bis saubere Boden, kühl und trocken lagern. (1) von Kindern fernhalten.

**FR** **Ingredients :** Acidifiant: lactate de calcium (E-327) et affermissant: gluconate de calcium (E-578). Peut contenir des traces de gluten, des œufs, du poisson, du soja, du lait, du sésame, des crustacés, du cèleri, de la moutarde, des noix et des sulfites. **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. Destinée à l'alimentation. **Ne pas consommer de préférence avant :** voir au fond de l'emballage. Tenir au frais et au sec; (1) et hors de portée des enfants.

**Nutritional Values (Per 100g product):**  
Energy 1.070 kJ / 256 kcal • Fat 0g (saturated 0g)  
Organic acids 81.5g • Carbohydrates 81.5g (Sugars 0g) • Dietary fibre 0g  
Protein 0g • Salt 0.007g • Calcium 10.5g  
\*This values are for indicative purposes only.

Based on: Product information of the manufacturer.

Review date: 22 September, 2023

Revision number: 7

Revised by:  
Quality Responsible  
Bidfood Iberia

Approved by:  
Quality Manager  
Bidfood Iberia