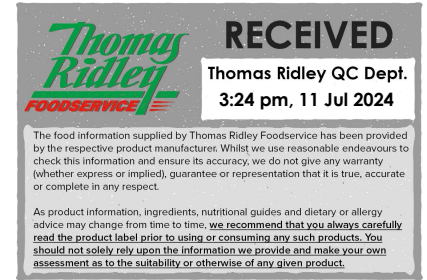




## **GELLAN**



### **1. GENERAL INFORMATION:**

**Product code:** 512202003

**EAN (Product):** 8435261900240

**EAN (Box):** 8436569360781

Country of origin: USA

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:**

**Gellan** makes it possible to create hard gelatines that can be cleanly cut. Able to withstand temperatures of 70 °C it is perfect for the preparation of hot gelatines. Presented in a fine powder.

### **3. INGREDIENTS:**

Gelling agent: Gellan gum (E-418).

### **4. APPLICATION:**

Use in food products. Maximum dose in certain foods: 10g/kg. Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

Typical use level: Gellan gum forms gels at extremely low gum use levels – as low as 0.05%. Gel strength can be increased by manipulating both gum and ion concentration.

Dissolve 5 – 10g/l at room temperature in an aqueous medium. Heat to 90°C, stirring constantly.

#### **Features**

- Excellent stability
- Sparkling clarity
- Outstanding flavor release
- Fine mesh for improved hydration
- Easily combined with other hydrocolloids
- Fluid gel suspension
- High compatibility with protein

#### **Typical Applications**

- Bakery fillings
- Beverages / fluid gels
- Confections
- Dairy products
- Dessert gels
- Non-standardized jams and jellies
- Batters and breading
- Bakery dry mixes
- Icings and frostings
- Fruit preparations
- Personal care



**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. LEGAL REQUERIMENTS:**

Gellan gum complies with requirements contained in the following regulations and standards: Food Chemicals Codex, 21 CFR § 172.665 (USA), Canadian Food and Drug Law (Item G.2, Table IV), JECFA, the purity criteria in the current EC Directive, 1829/2003/EC, and Japan's Specifications and Standards for Food Additives.

**8. LOGISTICS AND PACKAGING INFORMATION:**

**Weight unit (net):** 400g/14,1oz  
**Units per box:** 24  
**Weight box:** 9,6 kg  
**Unit dimension:** High: 175 mm  
Diameter: 99 mm  
**Box dimension:** 45 x 36 x 38,5  
**Box per layer:** 10  
**Layer per palet:** 18  
**GTIN-13 code:** 8435261900240  
**GTIN-14 code:** 8436569360781

**9. SPECIFICATIONS:**

<b><u>Property</u></b>	<b><u>Requirement</u></b>
Particle Size	Tyler Standard Screen Scale, Ro-Tap
-80 mesh (180 µm)	Not less than 99% though
-100 mesh (150 µm)	Not less than 97% through
Loss on Drying	Not more than 14%
Powder color	Not less than 77
Solution ph	
-1% gum in DI water	4.5 – 6.5
Transmittance	
-0.5% gum in 6 mM CaCl <sub>2</sub> (490 nm)	Not less than 74%
Isopropyl Alcohol	Not more than 750 mg/kg(ppm)
Bacteria*	Not more than 10,000 cfu/g
Yeast	Not more than 400 cfu/g
Mold	Not more than 400 cfu/g
Coliform	Negative by Most Probable Number (MPN)
Escherichia coli	Absent in 25 g
Salmonella spp.	Absent in 25g

### Specifications – Guaranteed to Comply

Testing to the following specifications is conducted on a skip-lot basis and may not be reported on the Certificate of Analysis.

Property	Requirement	Test Method
Identification	Pass	KTM519
Total Nitrogen	Not more than 3.0%	KTM516
Assay	3.3 – 6.8% CO <sub>2</sub>	KTM503
Ash	4.0 – 14.0%	KTM007
Heavy Metals	Not more than 2.0 mg/kg (ppm)	KTM514
Lead	Not more than 2.0 mg/kg (ppm)	KTM514
Arsenic	Not more than 2.0 mg/kg (ppm)	KTM514
Mercury	Not more than 1.0 mg/kg (ppm)	KTM514
Cadmium	Not more than 1.0 mg/kg (ppm)	KTM514
Staphylococcus aureus	Absent in 1.0 g	KTM806
Pseudomonas aeruginosa	Absent in 1.0 g	KTM807

### Heavy Metal Analysis

Skip-lot testing (excluding industrial and oilfield material) for heavy metals indicated the following (applies to the gellan gum component for products containing a sucrose and/or salts)

Antimony (Sb)	0.4 – 6.0	Mercury (Hg)	0.5 – 1.0
Aluminum (Al)	2.2 – 7.0	Nickel (Ni)	0.02 - 0.32
Arsenic (As)	0.3 – 3.0	Silver (Ag)	0.2 – 6.0
Bismuth (Bi)	0.3 – 2.4	Strontium (Sr)	1.5 – 9.5
Cadmium (Cd)	0.2 – 1.0	Sulfur (S)	0 – 304.1
Chromium (Cr)	0 – 0.1	Tin (Sn)	0.4 – 6.0
Copper (Cu)	0.2 – 1.6	Titanium (Ti)	0 – 0.12
Iron (Fe)	3.1 – 13.2	Zinc (Zn)	0.3 – 3.4
Lead (Pb)	0.4 – 2.0		
<b>Results in ppm</b>			

### Typical product data

**Appearance:** Powder

**Color:** White to tan

**Odor:** No off odor

### 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.

### Other information

The product does not contain:

- 1,3 Butadiene, 2-methyl
- Acetic Acid ethenyl ester
- Allure Red Dye
- Cyclohexasiloxane, dodecamethyl
- Cyclopentasiloxane, decamethyl
- Cyclotetrasiloxane, octamethyl
- Diethylene Glycol
- Dioxin
- Halogenated and Phosphorous containing pesticides
- Gluten
- Glycerin
- Maltodextrin
- Melamine
- Monosodium glutamate
- Natural rubber latex (NRL)
- Organotin Chemicals
- Oxirane, (Chloromethyl)
- Para Red dye
- Parabens and any derivatives
- Phenol, 4,4 – (1-methylethylidene) bis – (Bisphenol A)
- Phthalates
- Polychlorinated Biphenyl
- Polycyclic Aromatic Hydrocarbons
- Preservatives, dyes or colorants
- Sudan dyes (I – IV)
- Thiourea

\*Formaldehyde is not used in our process as either a raw material or processing aid.

### 11. NUTRICIONAL VALUE:

<b>PROXIMATES PER 100 grams</b>	<b>EU</b>
Energy (Kcal)	168
Energy (KJ)	704
Protein, grams	1
Total Carbohydrate, grams	0
Dietary Fiber, grams	82
Sugar, grams	0
Total Fat, grams	0
Saturated Fat, grams	0
Sodium (Na), mg	478
Salt(g)	1,2



EU: The EU values are in conformance with EC directive 90/496/EEC.

12. **GMO STATEMENT:**

The product meets all U.S standards and specifications and is subject to the general regulations governing food ingredients.

This product is not considered "bioengineered foods" as defined by the United States Food and Drug Administration proposed rule governing such foods.

Also comply with European Council Directive 2001/18/EC concerning the deliberate release of genetically modified organisms and EC Directives 1829/2003 and 1830/2003<sup>2</sup> concerning traceability of raw materials and labeling.

GMO: Regulation 1829/2003

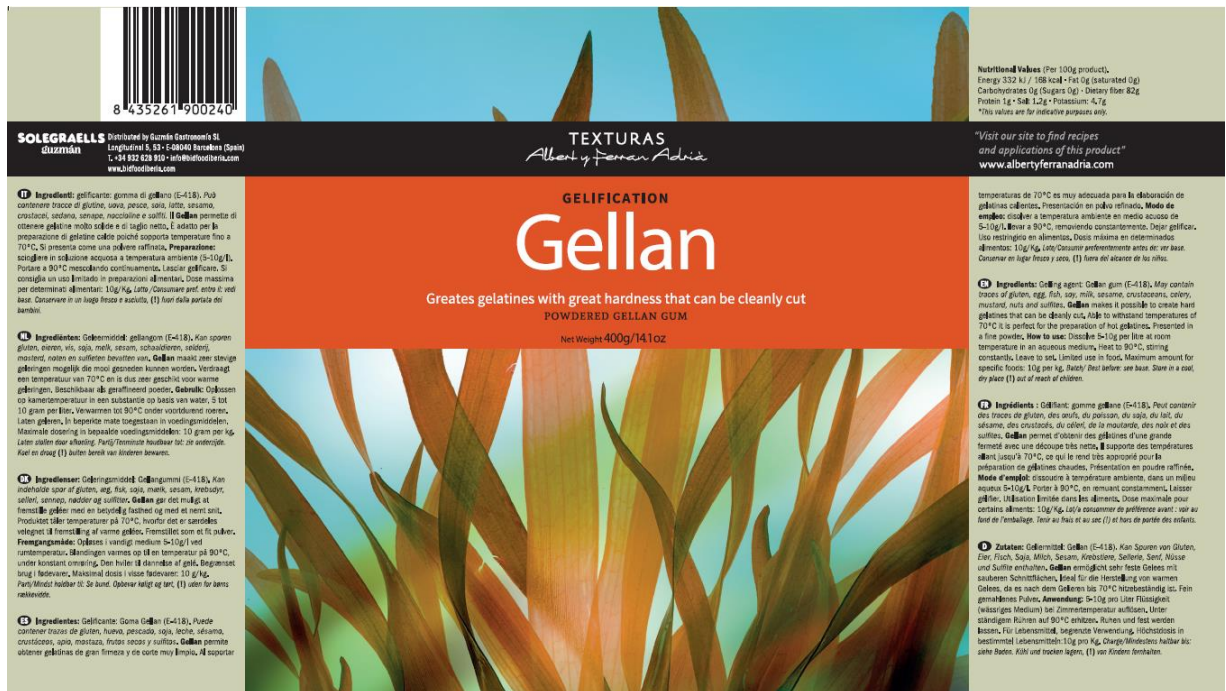
Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

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

13. **PRODUCT CLASSIFICATION:**

CAS No	71010 – 52 – 1
EINECS No	275 – 117 - 5

14. **LABEL:**



Based on: Product information of the manufacturer.

Review date: 18 December, 2023

Revision number: 10

Revised by:  
Quality Manager  
Bidfood Iberia

Approved by:  
General Manager  
Bidfood Iberia