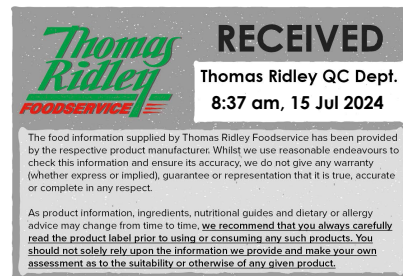




METIL



1. GENERAL INFORMATION:

Product code: 512202008
EAN (Product): 8435261900332
EAN (Box): 8436569360873
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:

Metil is a powdered gelling agent derived from plant cellulose. It gels when heat is applied, whilst it acts as a thickener when cold.

3. INGREDIENTS:

Gelling agent: methylcellulose (E-461)

4. APPLICATION:

Mix cold and stir or shake vigorously; leave in the fridge until it reaches 4°C. Next heat to 40-60°C for it to gel.

To stick hot products - to make hot foam.

When the product cools it loses gel capacity and becomes liquid. For use directions, receipts and applications see web page: www.albertyferranadria.com.

Limited use in certain products. Regulations of each country must be considered in order to see the limits of permitted use or labeling of products for this ingredient.

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): 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

Bidfood Iberia S.L.

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www.bidfoodiberia.com



GTIN-13 code: 8435261900332

GTIN-14 code: 8436569360873

8. SPECIFICATIONS:

Appearance: Powder

Colour: White to off-white

Odor: Odorless

9. ALLERGEN INFORMATION:

	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.

10. NUTRICIONAL VALUE:

Average values per 100 g	EU
Energy (Kcal)	187
Energy (kJ)	748
Protein g	0
Carbohydrates g ¹	0
Dietary fiber g	94
Sugars g	0
Fat g	0
Of which saturated g	0
Salt g	0,98

Regarding the source of data in the tables above, results are based on internal laboratory analysis with the exception of carbohydrates, which are calculated.

¹Caloric Values: In the United States, the Nutrition Labeling and Education Act of 1990 (NLEA) requires that a caloric value of 4 Kcal/g be assigned to soluble fiber ingredients irrespective (at this time) of their digestibility in humans.

However, all technical references agree on the point that cellulose derivatives are not metabolized in humans and therefore do not provide any metabolic energy or calories. Although the term "carbohydrate gum" is sometimes applied to hydroxypropyl methylcellulose and methylcellulose, this is reflective of the broader and common chemical classification of this type of food gum and isn't meant to imply potential digestibility or caloric contribution in human



nutrition. Metil does not contain any protein, fat or digestibility carbohydrate. However in the US only, we recommend the caloric value of 4 Kcal/g be used with respect to all food gums, due to the NLEA requirements.

In the EU, Council Directive 90/496/ECC (as amended by Commission Directives 2003/120/EC and 2008/100/EC) requires that a caloric value of 2 Kcal/g be assigned to soluble fiber ingredients irrespective (at this time) of their digestibility in humans. However, all technical references agree on the point that cellulose and cellulose derivatives are not metabolized in humans and therefore do not provide any metabolic energy or calories. Metil does not contain any protein, fat or digestible carbohydrate. However in the EU, we recommend the caloric value of 2 Kcal/g be used with respect to all Food Gums, in line with the provision of the Directive.

²Soluble Fiber Claims: Metil food gum is 100% water soluble (non- digestible soluble dietary fiber) minus the weight content attributed to inorganic ash ("residue on ignition", max 1,5 % and to moisture ("loss on drying, max of 5.0 %). This solubility can be easily demonstrated by simple dispersion and subsequent dissolution in water and is property that is central to the legal definition of this composition in the United States Pharmacopeia (USP) and Food Chemical Codex (FCC). AOAC Method 2006.08 is the official method for analysis soluble dietary fiber containing Metil products.

11. PRODUCT CLASSIFICATION:

EC No	Polymer
CAS No	9004-67-5

12. LABEL:

SOLEGRAELLS Distribuidor by Garmat Garmatoma S.L.
 Longitudinal 5, nº 53 - 08040 Barceloneta (Spain)
 T: +34 932 829 810 - info@bidfoodiberia.com
 www.bidfoodiberia.com

TEXTURAS
 Albert y Femenia Adria

GELIFICATION
Metil
 Gelling agent to create airy textures when heated
 METHYLCELLULOSE POWDER
 Net Weight 300g/10.5oz

Nutritional Values (Per 100g product):
 Energy 748 kJ / 181 kcal • Fat 0g (saturated 0g)
 Carbohydrates 93.5g (sugars 0g) • Dietary Fiber 93.5g •
 Protein 0g • Salt 0.97g
 * These values are for indicative purposes only.

Ingredients: Gelling agent: methylcellulose (E-461). May contain traces of gluten, egg, fish, soy, milk, mollusks, crustaceans, nuts and sulfites. **Metil** is a gelling powder obtained from vegetable cellulose. It gels when heat is applied, while when cold it acts as a thickener. **Directions for use:** Mix cold with strong agitation and freeze in the refrigerator until it reaches 4°C. Then, heat up to 40-60°C for gelling to take place. For the dilution of a Metil base, it is recommended to use 35g/L intended for food use. **Batch/Consumer preference:** before use base. Store in a cool, dry place. (1) out of the reach of children.

Ingredients: Gélifiant : méthylcellulose (E-461). Peut contenir des traces de gluten, d'œuf, de poisson, de soja, de lait, de mollusques, de crustacés, de noix et de sulfites. Le **metil** est une poudre gélifiante obtenue à partir de cellulose végétale. Il se gélifie lorsqu'il est chauffé, tandis qu'à froid, il agit comme un épaississant. **Mode d'emploi :** Mélanger à froid en remuant vigoureusement et laisser au réfrigérateur jusqu'à ce qu'il atteigne 4°C, puis chauffer à 40-60°C pour que la gélification se produise. Pour la dilution d'une base méthilique, il est recommandé d'utiliser 35g/L destiné à un usage alimentaire. **Lot/Consommateur de préférence avant :** voir base. Conserver dans un endroit frais et sec. (1) hors de portée des enfants.

Zutaten: Gelmittel: Methylcellulose (E-461). Kann Spuren von Getreie, Ei, Fisch, Soja, Milch, Weichtieren, Krebstieren, Nüssen und Sulfiten enthalten. **Metil** ist ein Gelierpulver, das aus pflanzlicher Cellulose gewonnen wird, bei Erwärmen gelfähig ist, während es bei Kälte als Verdickungsmittel wirkt. **Gebrauchsanweisung:** Kalt und unter kräftigem Rühren mischen und im Kühlschrank bis 4°C aufbewahren. Dann auf 40-60°C erhitzen, damit die Gelierung erfolgt. Für die Herstellung einer Metilbase wird eine Menge von 35 g/l empfohlen. Zur Verdünnung der Metilbase wird eine Menge von 35 g/l empfohlen. **Verpackung:** 300g (10.5oz) in einem Behälter, beschriftet mit Lot (1) und außerhalb der Reichweite von Kindern aufbewahren.

Ingredients: Gelling agent: methylcellulose (E-461). Kan sporen bevatten van gluten, ei, vis, soja, melk, weekdieren, schaaldieren, noten en sulfieten. **Metil** is een gelierpoeder verkregen uit plantaardige cellulose. Het gelfert bij verwarming, terwijl het bij koude als verdikkingmiddel functioneert. **Gebbruiksaanwijzing:** Oeder krachtig roeren koud mengen en in de koelkast laten staan tot 4°C. Vervolgens verwarmen tot 40-60°C om te laten gellen. Voor de bereiding van een methylbase wordt aanbevolen 35g/l te gebruiken. **Batch/Consumer preference:** Batch/consumente bij voorkeur voor: zie basis. Koel en droog bewaren. (1) buiten bereik van kinderen.

Ingredients: Geleringsmittel: methylcellulose (E-461). Kann Inhalten von Gluten, Eiern, Fisch, Soja, Milch, Meeresfrüchten, Nüssen und Sulfiten. **Metil** ist ein Gelierpulver, das aus pflanzlicher Cellulose gewonnen wird. Es gelfert bei Erwärmen, wirkt aber bei Kälte als Verdickungsmittel. **Verwendung:** Mischen kalt und unter kräftigem Rühren mischen und im Kühlschrank bis 4°C aufbewahren. Dann auf 40-60°C erhitzen, damit die Gelierung erfolgt. Für die Herstellung einer Metilbase wird eine Menge von 35 g/l empfohlen. Zur Verdünnung der Metilbase wird eine Menge von 35 g/l empfohlen. **Verpackung:** 300g (10.5oz) in einem Behälter, beschriftet mit Lot (1) und außerhalb der Reichweite von Kindern aufbewahren.

Ingredients: Gélifiant: méthylcellulose (E-461). Peut contenir traces de gluten, d'œuf, de poisson, de soja, de lait, de mollusques, de crustacés, de noix et de sulfites. Le **metil** est une poudre gélifiante obtenue à partir de cellulose végétale. Elle gélifie quand on la chauffe, tandis qu'en froid elle agit comme un épaississant. **Mode d'emploi:** Mélanger à froid en remuant vigoureusement et laisser au réfrigérateur jusqu'à ce qu'elle atteigne 4°C, puis chauffer à 40-60°C pour que la gélification se produise. Pour la dilution d'une base méthilique, il est recommandé d'utiliser 35 g/l destiné à un usage alimentaire. **Lot/Consommateur de préférence avant :** voir base. Conserver dans un endroit frais et sec. (1) hors de la portée des enfants.

Based on: Product information of the manufacturer.

Review date: 18-December-2023 Revision number: 8

Revised by: Approved by:
 Quality Responsible Quality Manager
 Bidfood Iberia Bidfood Iberia

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