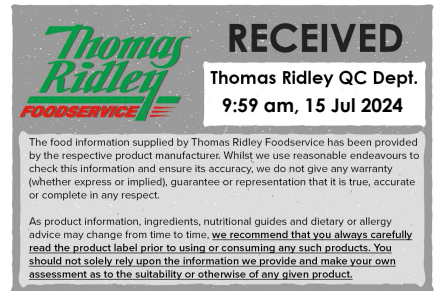




## GELLY



### 1. GENERAL INFORMATION:

**Product code:** 512202016

**EAN (Product):** 8436537450438

**EAN (Box):** 8436537450435

Origin: Germany

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:

**Gelly** is a 220 bloom gelling product of porcine origin, which allows gelatins of variable hardness to be made: soft, smooth, medium, etc. It is ideal for elaborations of moldable spherification, aspics and an infinity of recipes.

### 3. INGREDIENTS:

Food gelatin of porcine origin.

### 4. APPLICATION:

Dose: 5% kg. Dissolve hot with the liquid. Thermoreversible.

### 5. SHELF LIFE:

48 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):** 500g/17,64Oz

**Units per box:** 24

**Weight box:** 12 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:** 8436537450438

**GTIN-14 code:** 8436537450435



## 8. LEGAL REQUIREMENTS:

Products conform to AFNOR and recognized for human consumption.

## 9. SPECIFICATIONS:

### Organoleptic Characteristics:

Taste	neutral
Aspect	powder
Colour	Clear
Odor	neutral

### Microbiological specifications:

Total germs	N.S.
Aerobics	<1000/1g
Enterobacteriaceae	N.S.
E. coli	0/10g
Salmonella	0/25g
Pathogenic staph	0/1g
Sulfite reduction	0/1g
Yeast	N.S.
Coliforms	N.S.
Fecal coliform	N.S.
Staphylococcus	N.S.
ASR	N.S.

N.S: Not significant

### Physical/ chemical specifications:

pH 20°C	4.4 ± 0,50
Granulometry	30 ± 5 mesh
Density 20°C	N.S. ± 0,50
Moisture	<12%

The above analyzes are performed either internally or from the datasheets of our suppliers.

Other specifications
Gel strength: 220 ± 5 Bloom, Viscosity ( 6,67% / ED / 60°C) ±0,3Pa/s, heavy metals < 50mg/Kg

## 10. 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.

#### **11. NUTRITIONAL VALUE:**

<b>Average values per 100 g</b>	<b>EU</b>
Energy (Kcal)	380
Energy (kJ)	1588
Protein g	95
Carbohydrates g	0
Of which sugars g	0
Fat g	0
Of which saturated g	0
Sodium mg	0,1
Moisture content g	0,2
Salt g	7,5

#### **12. GMO STATEMENT:**

The product is derived from non-genetically modified products and will be certified as a non-GM product.

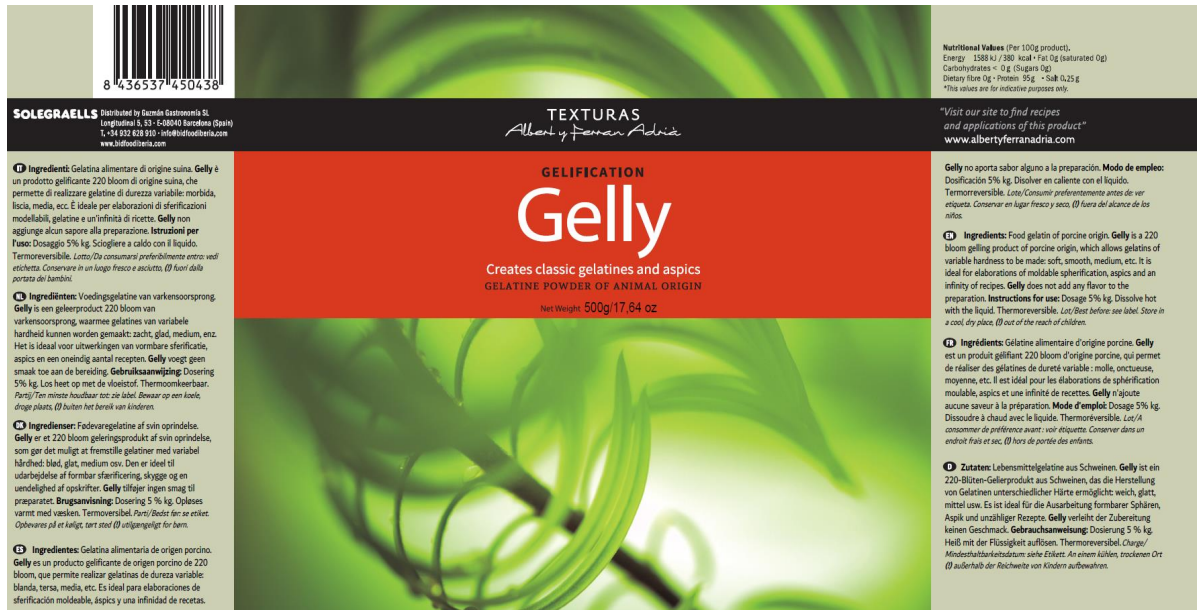
The product is not subject to labeling acc. to regulations 1829/2003/EC and 1830/2003/EC.

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. LABEL:



Based on: Product information of the manufacturer.

Review date: 18-December-2023

Revision number: 7

Revised by:  
Quality Manager  
Bidfood Iberia

Approved by:  
General Manager  
Bidfood Iberia