

## 1. GENERAL INFORMATION:

**Product code:** 512202017

**EAN (Product):** 8435261900301

**EAN (Box):** 8436569360835

Country of origin: Spain

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:

**Kappa** is a gelling agent made from algae. It allows the creation of firm and brittle textured gelatines. Thanks to its quick gelling time, it is ideal for making coatings.

## 3. INGREDIENTS:

Gelling agent: carrageenan (E-407) and medium: potassium chloride (E-508).

## 4. APPLICATION:

### Features:

- Gelling and water binding agent for meat products.
- Can be dispersed in the brine solution before dissolving the salt, but dispersion is facilitated by adding Kappa after dissolving the salt.
- Is specially designed for multi-needle injection and will cause no clogging of filters or needles.
- Is designed to dissolve during normal pasteurization, even in the presence of 3.5% sodium chloride.

### Properties:

- Rapid gelification that allows covering an ingredient. Mix while cold and bring to a boil. Its rapid gelification allows us to cover an ingredient. Once gelled, it can withstand temperatures of up to about 60°C. In acidic mediums loses part of its gelling capacity though.

### Typical applications:

- Cooked cured ham
- Cooked poultry
- Turkey breast

**Typical Use level:** 0.3 – 0.6% based on the final meat product.

Use in food products. Maximum dose in determinate products: 10 g/Kg\*

### Limitation of use:

\*Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

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):** 400g/14,10oz

**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 pallet:** 18

**GTIN-13 code:** 8435261900301

**GTIN-14 code:** 8436569360835

**8. LEGAL REQUERIMENTS:**

The hydrocolloid(s) in question complies with current purity criteria according to :

- Food and Drug Administration
- FAO//JECFA specifications
- EU directive

**9. SPECIFICATIONS:**

<b>Property</b>	<b>Specification</b>
pH (0.5% solution)	7.0 – 10.0
Loss on drying, %	<= 12.0
* Meat gel strength, g TA.XT2	>= 180
Aerobic plate count, CFU/g	<= 5000
Yeast and Mould, CFU/g	<= 200

\*Functional Property for the product

**Other characteristics:**

- Texture free-flowing powder.
- Particle size less than 3% gum on a 0.075mm test sieve (DIN 80, 200 US mesh)
- Colour cream to light tan
- Essentially flavourless, free from off-flavours and odors.

## **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	
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. NUTRICIONAL VALUE:**

<b>Non-Sucrose type</b>	<b>EU</b>
<b>*Proximate per 100g</b>	
Energy (kJ) (maximum)	485
Energy (Kcal) (maximum)	115
Total carbohydrate, g (maximum)	0
Sucrose, g (max)	0
Dietary fibres, g (max)	56
Total Fat, g	0
Total protein, g	0,8
Salt, g	1,21

The above values are calculated from data analysis and should be considered "typical" and not a specification.

## **12. GMO STATEMENT:**

Carrageenan gum lines of products meet all U.S. standards and specifications and are subject to the general regulations governing food ingredients. Such products are not considered "bioengineered foods" as defined by the Food and Drug Administration's recent proposed rule governing such foods.

Carrageenan gum lines of products use non-GMO raw materials which comply with European Council Directive 2001/18/EC concerning the deliberate release of genetically modified organisms and EC Directives 1829/2003 and 1830/2003 concerning traceability of raw materials and labeling.

GMO: Regulation 1829/2003

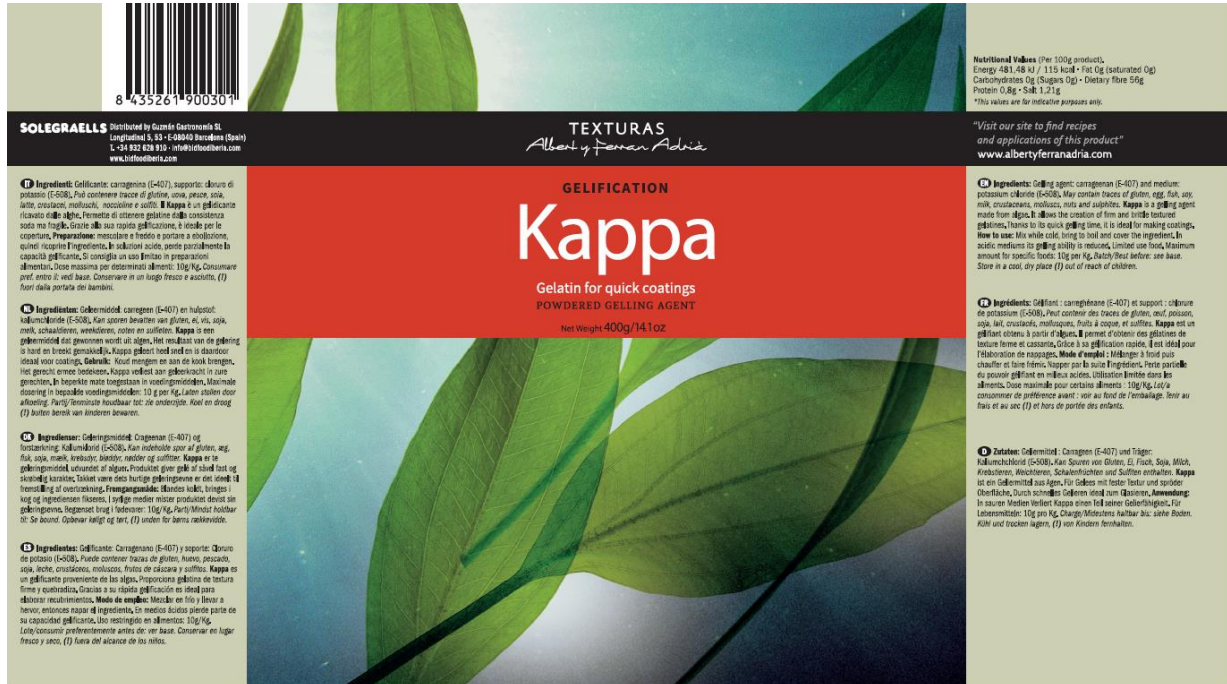
Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

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

### 13. PRODUCT CLASSIFICATION:

	Carrageenan (E-407)	Potassium chloride (E-508)
CAS N°	9000-07-1	7447-40-7

### 14. LABEL:



Based on: Product information of the manufacturer.

Review date: 18 December 2023

Revision number: 8

Revised by:  
Quality Responsible  
Bidfood Iberia

Approved by:  
Quality Manager  
Bidfood Iberia