

GELLAN mini

1. GENERAL INFORMATION:

Product code: 512202020

EAN (Product): 8435553851199

EAN (Box): 8435553851182

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.

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

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.

5. SHELLIFE:

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): 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

Box per layer: 10

Layer per palet: 18

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GTIN-14 code: 8435553851182

9. SPECIFICATIONS:

Property	Requirement
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 ₂ (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 ₂	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		
Results in ppm			

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	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	

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:

PROXIMATES PER 100 grams	EU
Energy (Kcal)	168
Energy (KJ)	332
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)	1,19

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.

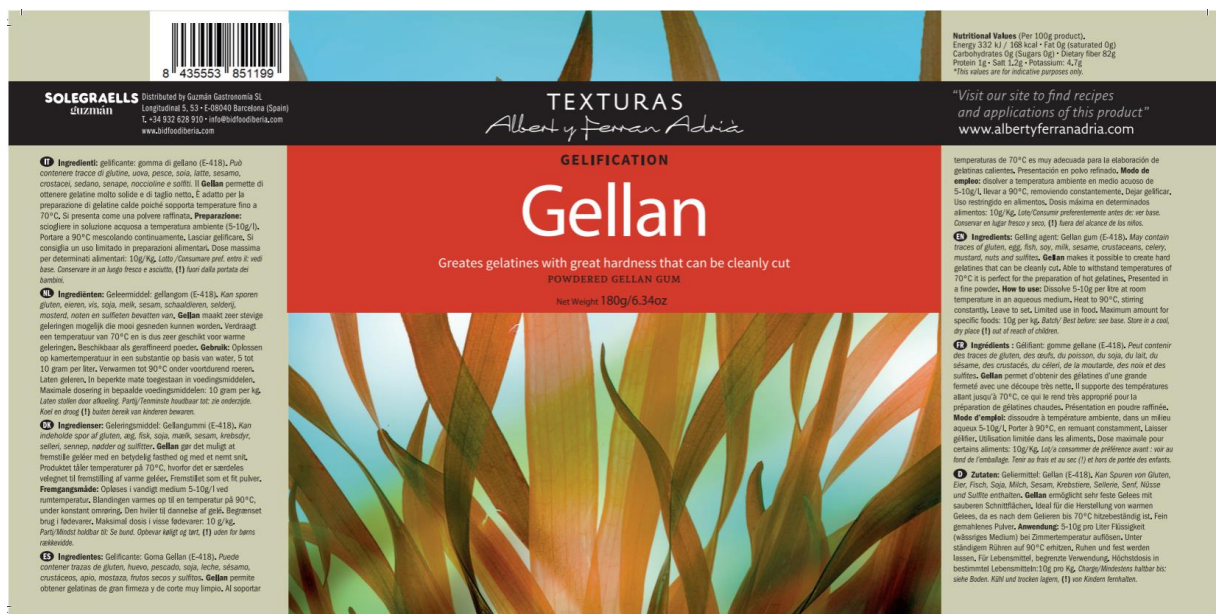
This product is not considered "bioengineered foods" as defined by the United States Food and Drug Administration proposed rule governing such foods.

Also comply with European Council Directive 2001/18/EC concerning the deliberate release of genetically modified organisms and EC Directives 1829/2003 and 1830/2003² concerning traceability of raw materials and labeling.

13. PRODUCT CLASSIFICATION:

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

14. LABEL:



SOLEGRAELLS Distributed by Guzmán Gastronomía SL
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TEXTURAS
Albert y Ferman Adria

GELLIFICATION
Gellan
Greatest gelatines with great hardness that can be cleanly cut
POWDERED GELLAN GUM
Net Weight 180g/6.34oz

Ingredients: Gelling agent: Gellan gum (E-418). Può contenere tracce di glutine, uova, pesce, soia, latte, sesamo, crostacei, ostracodi, selenio, noccioline e soia. Il Gellan permette di ottenere gelatine molto solide e di taglio netto. È adatto per la preparazione di gelatine calde poiché sopporta temperature fino a 70°C. Si presenta come una polvere raffinata. **Preparazione:** sciogliere in soluzione acquosa a temperatura ambiente (5-10g/l). Portare a 90°C mescolando continuamente. Lasciar gelificare. Si consiglia un uso limitato in preparazioni alimentari. Dose massima per determinati alimenti: 10g/Kg. **Nota:** Consumare prof. entro il vall base. Conservare in un luogo fresco e asciutto. (1) fuori della portata dei bambini.

Ingredienten: Geleemiddel: gellangom (E-418). Kan sporen gluten, eieren, vis, soja, melk, sesam, schaaldieren, selderij, mosterd, noten en sulfieten bevatten van, Gellan maakt zeer stevige gelatines mogelijk die mooi gesneden kunnen worden. Verdragen een temperatuur van 70°C en is dus zeer geschikt voor warme gerechten. Beschikbaar als gemiddeld poeder. **Gebruik:** Oplossen op kamertemperatuur in een substantie op basis van water. 5 tot 10 gram per liter. Verwarmen tot 90°C onder voortdurend roeren. Laten gellieren. In beperkte mate toegestaan in voedingsmiddelen. Maximale dosering in bepaalde voedingsmiddelen: 10 gram per kg. Laten stollen door afkoele. **Partij/temste houdbaar tot:** zie onderzijde. **Kan en drug (1)** buiten bereik van kinderen bewaren.

Ingredienten: Geleemiddel: Gellangom (E-418). Kan innehåller spor af gluten, ägg, fisk, soja, melk, sesam, krosskyr, selen, ämnen, noder og sulfiter. Gellan gör det möjligt att framställa gellar med en betydligt fasthet og med et rent utseende. Produktet tåler temperaturer på 70°C, hvorfor det er særdeles velegnet til fremstilling af varme gellar. Fremstillet som et fink pulver. **Fremgangsviden:** Oplosnes i vandigt medium 5-10g/l ved rumtemperatur. Blandningen varmes op til en temperatur på 90°C under konstant omrøring. Den hviler til damperne af gellen. Begrænset brug i fødevarer. Maksimalt dosis i visse fødevarer: 10 g/kg. **Parti/Mest holdbar til:** Se bund. **Opbevar keltigt og tørt:** (1) uden for barns rækkevidde.

Ingredienten: Gellificante: Goma Gellan (E-418). Puede contener trazas de gluten, huevo, pescado, soja, leche, sésamo, crustáceos, apio, mostaza, frutos secos y sulfites. Gellan permite obtener gelatinas de gran firmeza y de corte muy limpio. Al soportar temperaturas de 70°C es muy adecuada para la elaboración de gelatinas calientes. Presentación en polvo refinado. **Modo de empleo:** disolver a temperatura ambiente en medio acuoso de 5-10g/l. llevar a 90°C, removiendo constantemente. Dejar gelificar. Uso restringido en alimentos. Dosis máxima en determinados alimentos: 10g/Kg. **Nota:** Consumar preferentemente antes de ver base. Conservar en lugar fresco y seco. (1) fuera del alcance de los niños.

Ingredients: Gelling agent: Gellan gum (E-418). May contain traces of gluten, egg, fish, soy, milk, sesame, crustaceans, celery, mustard, nuts and sulfites. 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. **How to use:** Dissolve 5-10g per litre at room temperature in an aqueous medium. Heat to 90°C, stirring constantly. Leave to set. Limited use in food. Maximum amount for specific foods: 10g per kg. **Best before:** see base. Store in a cool, dry place (1) out of reach of children.

Ingredients: Gellifiant: gomme gellane (E-418). Peut contenir des traces de gluten, des œufs, du poisson, du soja, du lait, du sésame, des crustacés, du celeri, de la moutarde, des noix et des sulfites. Gellan permet d'obtenir des gelatines d'une grande fermeté avec une découpe très nette. Il supporte des températures allant jusqu'à 70°C, ce qui le rend très approprié pour la préparation de gelatines chaudes. Présentation en poudre affinée. **Mode d'emploi:** dissoudre à température ambiante, dans un milieu aqueux 5-10g/l. Porter à 90°C, en remuant constamment. Laisser gellifier. Utilisation limitée dans les aliments. Dose maximale pour certains aliments: 10g/Kg. **Lire à consommer de préférence avant:** voir au verso de l'emballage. **Tenir au frais et au sec (1)** et hors de portée des enfants.

Ingredienten: Geleemiddel: Gellan (E-418). Kan sporen van Gluten, Eier, Fisch, Soja, Milch, Sesam, Krossbrot, Sellerie, Senf, Nüsse und Sulfite enthalten. Gellan ermöglicht sehr feste Gelees mit sauberem Schnittfläch, Ideal für die Herstellung von warmen Gelees, da es nach dem Gellieren bis 70°C hitzebeständig ist. Fein gemahlenes Pulver. **Anwendung:** 5-10g pro Liter Flüssigkeit (vhäufiges Medium) bei Zimmertemperatur auflösen. Unter ständigem Rühren auf 90°C erhitzen. Rühren und fest werden lassen. Für Lebensmittel, begrenzte Verwendung. Höchstdosiss in bestimmten Lebensmittel: 10g pro kg. **Charge/Mindestens halten bis:** siehe Boden. **Kühl und trocken lagern:** (1) von Kindern fernhalten.

Based on: Product information of the manufacturer.

Review date: 22 September, 2023

Revision number: 8

Revised by:
Quality Manager
Bidfood Iberia

Approved by:
General Manager
Bidfood Iberia