

KAPPA mini

1. GENERAL INFORMATION:

Product code: 512202021

EAN (Product): 8435553851212

EAN (Box): 8436537450254

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

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): 150g/5,29oz

Units per box: 12

Weight box: 2,7 kg

Unit dimension: High: 120 mm

Diameter: 75 mm

Box dimension: 32 x 26 x 14

Box per layer: 10

Layer per palet: 18

GTIN-13 code: 8435553851212

GTIN-14 code: 8436537450254

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:

Property	Specification
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**

	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	

11. NUTRICIONAL VALUE:

Non-Sucrose type	EU
*Proximate per 100g	
Energy (kJ) (maximum)	481
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
Salt, g	1,21

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

12. GMO STATEMENT:

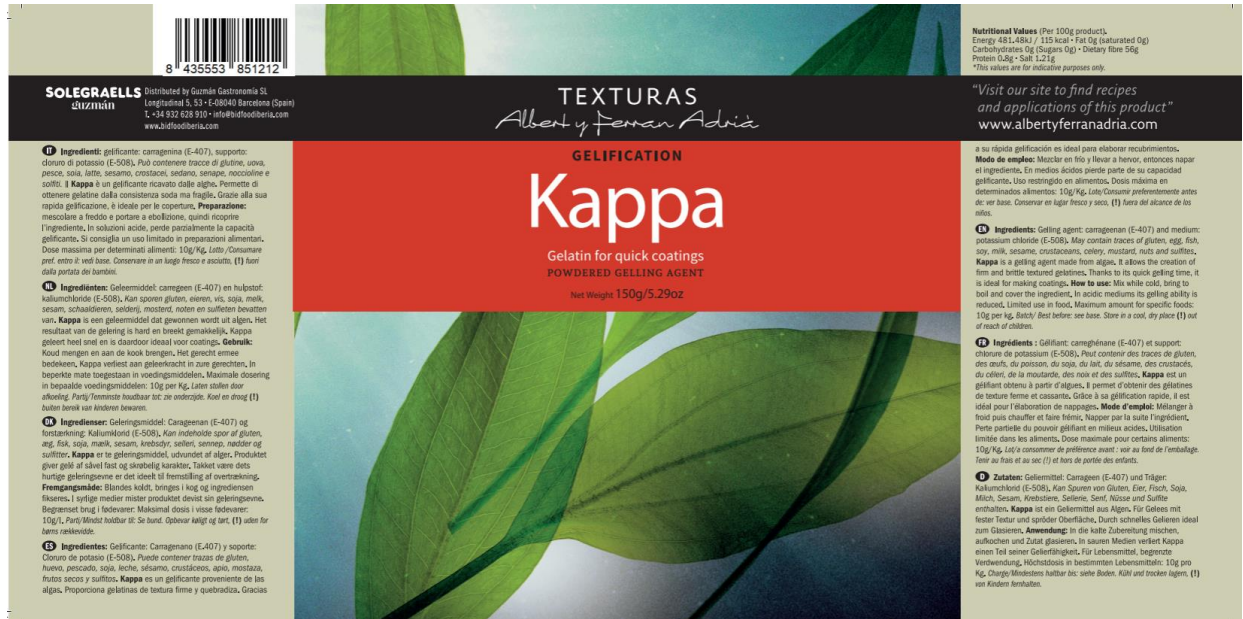
Carrageenan gum lines of products meet all U.S. standards and specifications and are subject to the general regulations governing food ingredients. Such products are not considered "bioengineered foods" as defined by the Food and Drug Administration's recent proposed rule governing such foods.

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.

13. PRODUCT CLASSIFICATION:

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

14. LABEL:



SOLEGRAELLS Distributed by Gumar Gastronomia SL
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TEXTURAS
Albert y Ferran Adrià

GELIFICATION
Kappa
Gelatin for quick coatings
POWDERED GELLING AGENT
Net Weight: 150g/5.29oz

Nutritional Values (Per 100g product)
Energy 461,48kJ / 110 kcal • Fat 0g (saturated 0g)
Carbohydrates 0g (Sugars 0g) • Dietary fibre 56g
Protein 0,0g • Salt 1,21g
*This values are for indicative purposes only.

"Visit our site to find recipes and applications of this product"
www.albertyferranadria.com

EN **Ingredients:** Gelificante: carragenina (E-407), soporte: cloruro de potasio (E-508). Può contenere tracce di glutine, uova, pesce, soia, latte, sesamo, crostacei, sedano, senape, noccioline e coctis. **Kappa** è un gelificante ricavato dalle alghe. Permette di ottenere gelatine dalla consistenza soda ma fragile. Grazie alla sua rapida gelificazione, è ideale per le coperture. **Preparazione:** mescolare a freddo e portare a ebollizione, quindi ricoprire l'ingrediente. In soluzioni acide, perde parzialmente la capacità gelificante. Si consiglia un uso limitato in preparazioni alimentari. Dose massima per alimenti: 10g/Kg. **Nota:** Consumare preferibilmente entro il week base. Conservare in un luogo fresco e asciutto. (1) fuori dalla portata dei bambini.

ES **Ingredientes:** Geleermiddel: carragen (E-407) en hulpmiddel: kaliumchloride (E-508). Kan sporen gluten, eieren, vis, soja, melk, sesam, schaaldieren, seldij, mosterd, noten en sulfieten bevatten van. **Kappa** is een geleermiddel dat gewonnen wordt uit algen. Het resultaat van de gelering is hard en breekt gemakkelijk. **Kappa** geeft heel snel en is daarom ideaal voor coatings. **Gebruik:** Koud mengen en aan de kook brengen. Het gerecht emee bevoelen. **Kappa** verliest aan geleerkracht in zure gerechten. In bepaalde mate toegestaan in voedingsmiddelen. Maximale dosering in bepaalde voedingsmiddelen: 10g per Kg. **Laten stoffen door afkoken.** **Partij/minimum houdbaar tot: zie onderzijde.** **Koel en droog!** (1) buiten bereik van kinderen houden.

FR **Ingredients:** Gélifiant: carraghénane (E-407) et fortifiant: chlorure de potassium (E-508). Peut contenir des traces de gluten, de poisson, du soja, du lait, du sésame, des crustacés, du céleri, de la moutarde, des noix et des sulfites. **Kappa** est un gélifiant obtenu à partir d'algues. Il permet d'obtenir des gelatines de texture ferme et cassante. Grâce à sa gelification rapide, il est idéal pour l'élaboration de saupissons. **Mode d'emploi:** Mélanger à froid puis chauffer et faire ébullir. Napper par la suite l'ingrédient. Perdre partiellement sa capacité gélifiante en milieux acides. Utilisation limitée dans les aliments. Dose maximale pour certains aliments: 10g/Kg. **Lire la consommation de préférence avant: voir au fond de l'emballage.** **Tenir au frais et au sec!** (1) et hors de portée des enfants.

IT **Ingredientes:** Gelificante: Carragenina (E-407) y soporte: Cloruro de potasio (E-508). Puede contener trazas de gluten, huevo, pescado, soja, leche, sésamo, crustáceos, apio, mostaza, frutos secos y sulfatos. **Kappa** es un gelificante proveniente de las algas. Proporciona gelatinas de textura firme y quebradiza. Gracias

DE **Zutaten:** Geleermittel: Carragen (E-407) und Träger: Kaliumchlorid (E-508). Kann Spuren von Gluten, Eier, Fisch, Soja, Milch, Sesam, Krebstiere, Senf, Nüsse und Sulfite enthalten. **Kappa** ist ein Geleermittel aus Algen. Für Gelees mit fester Textur und spröder Oberfläche. Durch schnelles Gellieren ideal zum Glasieren. **Anwendung:** In die kalte Zubereitung mischen, aufkochen und Zutat glasieren. In sauren Medien verliert **Kappa** einen Teil seiner Gelfähigkeit. Für Lebensmittel: begrenzte Verwendung. Höchstdosis in bestimmten Lebensmitteln: 10g pro Kg. **Charge/Mindestens haltbar bis: siehe Boden. Kühl und trocken lagern.** (1) von Kindern fernhalten.

Based on: Product information of the manufacturer.

Review date: 19 September, 2023

Revision number: 6

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia