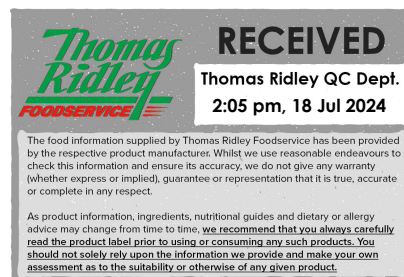




XANTANA mini



1. GENERAL INFORMATION:

Product code: 512302010

EAN (Product): 8435553851236

EAN (Box): 8436537450247

Country of origin: Austria

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:

Xantana is obtained from fermented corn starch. It is a fibre with excellent thickening properties as well as good suspension ability (it maintains elements in liquid without them sinking).

3. INGREDIENTS:

Thickener: xanthan Gum (E-415)

4. APPLICATION:

Food additive, pharmaceutical and industrial (thickener and stabilizer)

To thicken in cold or hot. Also to make recipes in suspension. For use directions, receipts and applications see web page: www.albertyferranadria.com. For utilization in food preparations, limited use.

For professional use.

Limitation of use:

See:

- Regulation (E.C) N° 1333/2008 of the European Parliament and of the Council of 16 December 2008 of food additives.
- And their modifications (Reg. 2015/647).

5. SHELLIFE:

36 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool, dry place out of reach of children.



7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 190g/6,7oz

Units per box: 12

Weight box: 2.28 kg

Unit dimension: High: 120 mm

Diameter: 75 mm

Box dimension: 32 x 26 x 14

Box per layer: 10

Layer per pallet: 18

GTIN-13 code: 8435553851236

GTIN-14 code: 8436537450247

8. SPECIFICATIONS:

| | Limits |
|---|----------------|
| Aspect | Powder |
| Clarity of solution (transmittance at 600 nm), % min. | 85 |
| Assay % | 91,0 – 108,0 |
| Viscosity (1% in CIK at 1%, 25°C) | 1300 – 1700 |
| Viscosity ration V1/V2 max. | 1,45 |
| Loss of drying %, max. | 12,0 |
| pH (1% in water) | 6,0 – 8,0 |
| Isopropanol, ppm., max. | 500 |
| Powder Colour, min | 70 |
| Pyruvic acid, %, min. | 1,5 |
| Ashes, % | 6,5 – 16,0 |
| N ₂ , %, max. | 1,5 |
| Heavy metals., ppm., max. | 20 |
| As, ppm, max. | 2 |
| Pb, ppm, max. | 2 |
| Hg, ppm, max. | 1 |
| Cd, ppm, max. | 1 |
| Organic volatile Impurities (USP) | Conform |
| Other polisaccharides | Conform Ph.Eur |
| Total Aerobis, max. | 1000/g |
| Molds., max | 50/g |
| Yeasts., max. | 50/g |
| <i>Salmonella</i> | Negative/25g |
| <i>E.coli</i> | Negative/25g |
| <i>Coliforms</i> | Negative/25g |
| <i>Estaphylococcus aureus</i> | Negative/g |
| <i>Pseudomonas Aerugionosa</i> | Negative/g |

9. 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 |

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| | | |
|---|----|---|
| Peanuts and products thereof | No | |
| 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 | |

10. NUTRICIONAL VALUE:

| Non-Sucrose type | EU |
|---------------------------------|-----------|
| *Proximate per 100g | |
| Energy (kJ) (maximum) | 683 |
| Energy (Kcal) (maximum) | 170 |
| Total carbohydrate, g (maximum) | 0 |
| Sucrose, g (max) | 0 |
| Dietary fibres, g (max) | 80 |
| Total Fat, g | 0 |
| Total protein, g | 2.5 |
| Salt, g | 7.6 |

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

11. GMO STATEMENT:

The manufacturer does not use genetically modified production strains*, ingredients or other elements for the manufacture of the xanthana gum.

*No GMO in the meaning of directive 90/219/EC and as amended in directive 2011/18/EC.

12. PRODUCT CLASSIFICATION:

| | |
|-----------|--------------|
| CAS No | 11138 -66 -2 |
| E No | 415 |
| EINECS No | 234 -394 - 2 |

13. LABEL:



SOLEGRAELLS (Instituted by Guzmán Gastronomía S.L. Longitudinal 5, 53-14-00940 Barcelona (Spain) T. +34 932 628 910 - info@bidfoodiberia.com www.bidfoodiberia.com)

TEXTURAS
Albert y Ferran Adrià

THICKENERS
Xantana
Thickens liquids without altering their flavour
XANTHAN GUM POWDER
Net Weight 190g/6.7oz

Ingredients: addensante: gomma di xantano (E-415). Può contenere tracce di glutine, uova, pesce, soia, latte, sesamo, crostacei, sedano, senape, noccioline e soffio. **Xantana** è un prodotto che si ottiene dalla fermentazione dell'amido di mais. È una gomma di grande potere addensante e sospensorio (mantiene elementi in sospensione in un liquido, senza che precipitino). **Preparazione:** sciogliere 1-40g/l in soluzione acquosa utilizzando un sbattitore ad immersione, a freddo o a caldo. Si consiglia un uso limitato in preparazioni alimentari. Dose massima per determinati alimenti: 10g/Kg. **Nota:** Conservare prof. entro il vello base. Conservare in un luogo fresco e asciutto. (1) fuori dalla portata dei bambini.

Ingredients: Verdickingsmiddel: xanthangom (E415). Kan sporen gluten, eier, vis, soja, melk, sesam, schaaldieren, selderij, mosterd, noten en sulfieten bevatten van. **Xantana** ontstaat door fermentatie van maïsmaiz, het is een sterk bindmiddel en werkt dragend (houdt elementen in een vloeistof vast zonder dat ze zinken). **Gebruik:** Oplossen in een substantie op waterbasis met behulp van een staafmixer. 1 tot 4 gram per liter. Kan zowel koud als warm gebruikt worden. In beperkte mate toegestaan in voedingsmiddelen. Maximale dosering in bepaalde voedingsmiddelen: 10 gram per Kg. **Letten stahler door afkoelel.** **Parf/fermenter houdbaar op ze endrogele.** **Kool en droog (1) buiten bereik van kinderen bewaren.**

Ingredients: Fortifikationsmiddel: Xanthangummi (E-415). Kan innehåll spor af gluten, ägg, fisk, soja, malk, sesam, vetebyrå, soffer, senaps, noddor og sulfiter. **Xantana** fremstilles ved gæring af majsstivelse. Produktet er et fiber med en vællungerende fortyknings- og suspensionsenergi (kan holde elementer i væske, uden at de synker). **Fremgangsmaade:** Oploses i et vandigt medium 1-4g/l med en stavespiser, både koldt og varmt. Begrenset brug i fødevarer: Maksimalt dosis i visse fødevarer: 10 g/kg. **Parf/Wildst houdbar i: Se bund.** **Opbevar kulligt og tart.** (1) uden for børns rækkevidde.

Ingredients: Espesante: Gomma xantana (E-415). Puede contener trazas de gluten, huevo, pescado, soja, leche, sésamo, crustáceos, ajo, mostaza, frutos secos y sulfites. **Xantana** se obtiene a partir de la fermentación del almidón de maíz. Es una fibra de gran poder espesante y suspensor (mantiene elementos en un líquido sin que se hundan). **Modo de empleo:** Disolver en medio acuoso con ayuda de un brazo batidor, tanto en frío y en caliente de 1-4g/L. **Uso restringido en alimentos.** Dosis máxima en determinados alimentos: 10g/Kg. **Nota:** Conservar preferentemente antes de ser base. **Conservar en lugar fresco y seco.** (1) fuera del alcance de los niños.

Ingredients: Thickener: xanthan gum (E-415). May contain traces of gluten, egg, fish, soy, milk, sesame, crustaceans, celery, mustard, nuts and sulfites. **Xantana** is obtained from fermented corn starch. It is a fibre with excellent thickening properties as well as good suspension ability (it maintains elements in liquid without them sinking). **How to use:** Dissolve 1-4g per litre in an aqueous medium with the help of a hand-held electric blender, both cold and hot. Limited use in food. Maximum amount for specific foods: 10g per kg. **Note:** Best before: see base. Store in a cool, dry place (1) out of reach of children.

Ingredients: Epaissement: gomme xanthane (E-415). Peut contenir des traces de gluten, des œufs, du poisson, du soja, du lait, du sésame, des crustacés, du céleri, de la moutarde, des noix et des sulfites. **Xantana** est obtenu à partir de la fermentation de l'amidon de maïs. Il s'agit d'une fibre à fort pouvoir épaississant et suspensif (permet de maintenir les aliments dans un liquide sans qu'ils ne retombent). **Mode d'emploi:** Dissoudre dans un milieu aqueux à l'aide d'un mixeur plongant. 1-4 g/l, à froid comme à chaud. Utilisation limitée dans les aliments. Dose maximale pour certains aliments: 10 g / Kg. **Let'a consumer de préférence avant: voir au fond de l'emballage.** **Tenir au frais et au sec (1) et hors de portée des enfants.**

Zutaten: Verdickungsmittel: Xanthan (E 415). Kann Spuren von Gluten, Eier, Fisch, Soja, Milch, Sesam, Krebstiere, Sellerie, Senf, Nüsse und Sulfite enthalten. **Xantana** wird aus fermentierter Maisstärke gewonnen. Es ist eine Faser mit hervorragender Verdickungs- und Suspensionskraft. Xantana dickt an und hält Elemente in einer Flüssigkeit im Schwebezustand, so dass sie nicht absinken. **Anwendung:** 1-4 g pro Liter Flüssigkeit (beidseitig) mit einem Stabmixer auflösen. Wirkt in kalter und warmer Zubereitungen. Für Lebensmittel, begrenzte Verwendung. Höchst dosis in bestimmten Lebensmitteln: 10 g pro Kg. **Charge Mindestens haltbar bis: siehe Boden.** **Kühl und trocken lagern.** (1) vor Kindern fernhalten.

Nutritional Values (Per 100g product).
Energy 683 kJ / 170 kcal - Fat -0g (saturated Og)
Carbohydrates Og (Sugars Og) - Dietary fiber 80g
Protein 2.2g - Salt 7.2g
*This values are for indicative purposes only.

Based on: Product information of the manufacturer.

Review date: 20 September 2023

Revision number: 9

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia