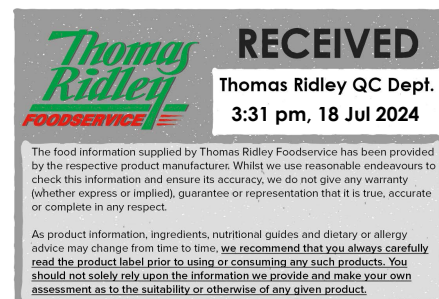




CRUMIEL



1. GENERAL INFORMATION:

Product code: 512803032

EAN (Product): 8435261900516

EAN (Box):

Origin: Blossom honey: EU and non EU countries, maltodextrin: EU (e.g. Belgium, France) and thickening agent (E 401): EU (e.g. France)

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:

Crumiel enables honey to be used in a crystallised form. Crumiel makes it possible to add the taste of honey to numerous dishes and desserts, adding flavour and combining tastes while lending a unique crunchy texture.

3. INGREDIENTS:

Honey from flowers (60%), maltodextrin, thickener: sodium alginate (E-401).

4. APPLICATION:

Use to taste for both sweet and savoury dishes.

Crystallized honey for an easy use in different dishes. Crumiel enables us to incorporate all the flavor of honey into a vast numbers of dishes, both sweet and savory, to enhance them and make combinations with the widest variety of flavors and ingredients, adding a unique crunchy texture to every dish. 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): 400g/14.1oz

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

Bidfood Iberia S.L.

C/ Longitudinal 5, nº 53 (Mercabarna) 08040 Barcelona (Spain)

www.bidfoodiberia.com



Layer per palet: 18
GTIN-13 code: 8435261900516
GTIN-14 code:

8. LEGAL REQUERIMENTS:

The product and the packaging comply with the currently applicable food law regulations of European Union and to the German Food Law. All data in this specification are provided to our best knowledge. We recommend that our customers check the provided labeling information for compliance with local legislation in order to ensure proper labeling of the product.

9. SPECIFICATIONS:

Chemical/physical data:

Parameter(unit)	Limits(s)		Analysis Method (s)
	Min	Max	
Moisture (%)		4,0	Karl Fischer Titration

Microbiological data:

Parameter (unit)		Limits (s)		Analysis Method (s)
		Min.	Max.	
Total plate count	per gram		5000	PC 48h/30°C mod. §64 L01.00-05
Yeasts 72h	per gram		100	RB 72h/30°C §64 L01.00.37
Moulds	per gram		100	RB 2-5d/30°C §64 L01.00-37
Coliform germs in 1g			negative	Brilla-Boullion 48h/37°C §64 L01.00-02
E. coli in 1g			negative	Brilla-Boullion 24/44°C §64 L01.00-25
Enterobacteriaceae	per gram		100	VRBD 24h/37°C §64 L05.00-05
Staphylococcus aureus	per gram		100	BP 48h/37°C §64 L01.00-24
Sulfitred. Clostridium	per gram		100	SPS 48h/37°C according Angelotti
Salmonella in 25g			negative	§64 L00.00-52(250g)

Appearance: Free-flowing, medium fine, light yellow to yellow powder

Flavour/odour: characteristic, sweet, no off odor and flavour.

Rehydration ratio: 100g of the product are equivalent to approx.70g honey.

10. ALLERGEN INFORMATION:

	Presence	Possible cross contamination
Cereals containing gluten and products thereof	YES	
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 at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂	NO	
Mollusc and product thereof	NO	
Lupine and products thereof	NO	

According to RD 1334/1999 and subsequent modifications.
Regulation 1169/2011 and subsequent modifications.

11. NUTRITIONAL VALUE:

Average values per 100 g	EU
Energy (Kcal)	377
Energy (kJ)	1603
Protein g	0,2
Carbohydrates g	93,7
Of which sugars g	59,9
Dietary fiber g	0,7
Fat g	0,2
Of which saturated g	0,2
Cholesterol mg	0
Salt g	0,3

12. GMO STATEMENT:

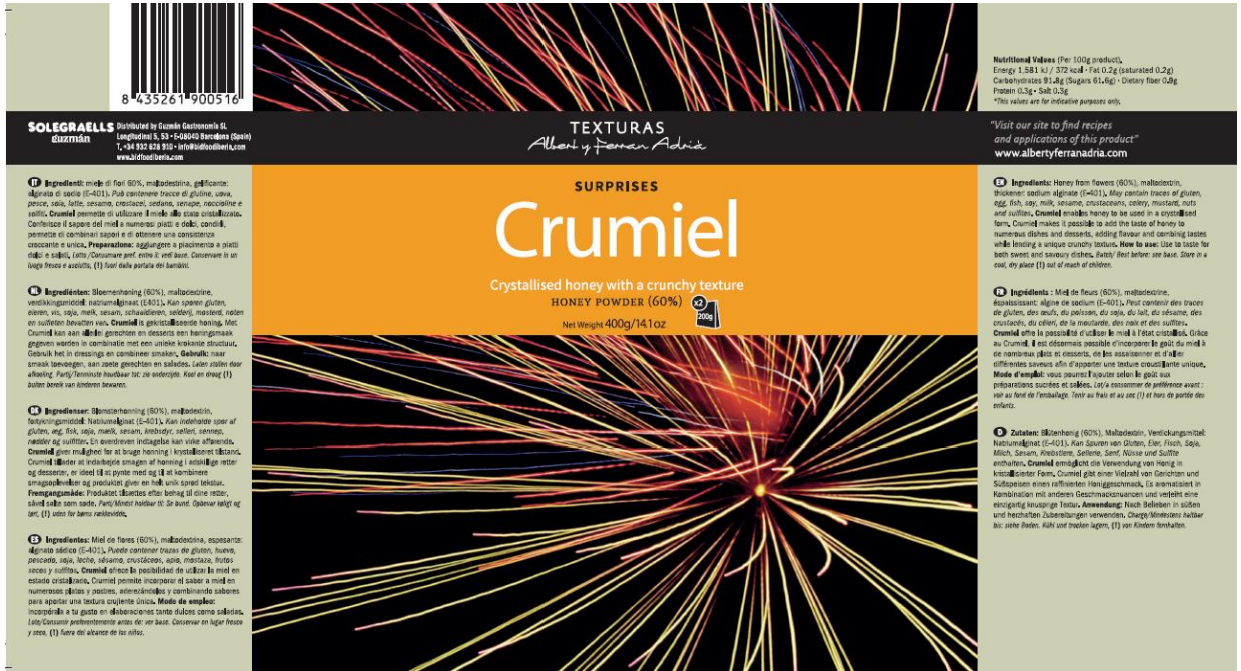
The product does not have to be labeled according to the Council Regulations (EC) No. 1829/2003 and 1830/2003 of 22. September, 2003 on genetically modified food animal feed. The product contains ingredients which are produced by the use of enzymes which were derived from genetically modified microorganisms. Up to now and in the future, food produced by genetically modified enzymes does not fall within the scope of above mentioned regulations. The product has not been subjected to ionizing radiation.

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:



SOLEGRAELLS Distributed by Solem Gastronomia S.L.
Longitudinal 5, 53-1-08040 Barcelona (Spain)
T. +34 932 578 303 - info@solem.com
www.solem.com

TEXTURAS
Albert y Ferran Adria

SURPRISES
Crumiel
Crystallised honey with a crunchy texture
HONEY POWDER (60%)
Net Weight 400g/14.1oz

Nutritional Values (Per 100g product)
Energy 1.581 kJ / 372 kcal • Fat 0.2g (saturated 0.2g)
Carbohydrates 91.8g (Sugars 67.4g) • Dietary fibre 0.8g
Protein 0.3g • Salt 0.3g
**The values are for indicative purposes only.*

Ingredients: Miel de Fies (60%), maltodextrina, glicerato de sodio (E-401). Può contenere tracce di glutine, uova, pesce, soia, latte, sesamo, crostacei, sardine, selenio, noccioline e soia. **Crumiel** permette di utilizzare il miele in una cristallizzata. Combinate il sapore del miele e numerosi piatti di dolci, candy, permette di combinarsi saponi e si ottiene una consistenza croccante e viscosa. **Preparazione:** aggiungere a piacere a piatti dolci e salati. **L'uso:** Conservare in un luogo fresco e asciutto. (1) Sui del punto del barattolo.

Ingredients: Blomsterhonning (60%), maltodextrin, vandkristalliseret naturligt sølv (E-401). Kan indeholde spor af gluten, æg, fisk, mælk, sesam, skaldyr, selen, nødder og sulfid. **Crumiel** giver mulighed for at bruge honning i kristalliseret form. **Crumiel** åbner et bredt udsyn af kombinationer af sødme og dessert, og det er let at pynte med og til kombinationer i smagsoplevelser og præsentation giver en unik smag og tekstur. **Forberedelse:** Produktet bruges efter behag til dine retter, såvel søde som salte. **Før brug:** Opbevares tørt og i et mørkt sted.

Ingredients: Miel de Fies (60%), maltodextrina, glicerato de sodio (E-401). Puede contener trazas de gluten, huevo, pescado, soja, leche, sésamo, crustáceos, sardinas, selenio y sulfuro. **Crumiel** ofrece la posibilidad de utilizar el miel en estado cristalizado. **Crumiel** permite incorporar el sabor a miel en numerosos platos y pastas, aromáticas y combinando sabores para aportar una textura crujiente única. **Modo de empleo:** incorporarlo a tu gusto en diferentes platos dulces como salados. **L'uso:** Conservare preferibilmente asciutto e in fresco. Conservare in luogo fresco e asciutto. (1) Sui del punto del barattolo.

Ingredients: Miel de Fies (60%), maltodextrin, vandkristalliseret naturligt sølv (E-401). Kan indeholde spor af gluten, æg, fisk, mælk, sesam, skaldyr, selen, nødder og sulfid. **Crumiel** åbner et bredt udsyn af kombinationer af sødme og dessert, og det er let at pynte med og til kombinationer i smagsoplevelser og præsentation giver en unik smag og tekstur. **Forberedelse:** Produktet bruges efter behag til dine retter, såvel søde som salte. **Før brug:** Opbevares tørt og i et mørkt sted.

Zutaten: Blomsterhonning (60%), Maltodextrin, Vandkristallisiert Naturlichtes Silber (E-401). Kann Spuren von Gluten, Eier, Fisch, Soja, Milch, Sesam, Krebstiere, Selen, Sauer, Nüsse und Sulfid enthalten. **Crumiel** ermöglicht die Verwendung von Honig in kristallisierter Form. **Crumiel** gibt einer Vielzahl von Gerichten und Substitution einen raffinierten Honigschmack. Es ermöglicht in Kombination mit anderen Geschmackskomponenten und verleiht eine einzigartige Verpackung Textur. **Anwendung:** Nach Belieben in süßen und herzlichen Zubereitungen verwenden. **Cherchez-Miel:** Utilisez au bon point de la préparation. (1) Sur le point de la boîte.

Based on: Product information of the manufacturer.

Review date: 18 December, 2023

Revision number: 9

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia