



GASTRO
CULTURA
MEDITERRANEA

TECHNICAL DATA SHEET

Revision: 1
Date: 20/07/2022

Product	NARINGINÄSE
Reference	0103161 (100g) 0103160 (500 g)
Barcode	8435499202093 (100g) 8435499202079 (500 g)
HS Code	3507.90.90.00

1. PRODUCT DESCRIPTION:

ENZYMES FAMILY:

Naringinäse TÖUFOOD: Glucosidase and rhamnosidase enzyme in powder.

2. APPLICATIONS AND HOW TO USE:

Concentrated enzyme complex produced by a selected strain of *Penicillium sp.* Its function is the release and enhancement of aromas, as well as the reduction or elimination of bittering molecules of non-protein origin. Used to increase the aroma in wine, tea, fruit juices and remove the bitterness produced by certain vegetables, such as citrus fruits or aubergines.

Cover, inject or immerse the product with the Naringinäse solution. Impregnating with 2-5 vacuum cycles is recommended for best performance. It can be applied directly in powder on top of the product.

3. LIST OF INGREDIENTS AND COMPOSITON:

INGREDIENTS
Maltodextrin
Alpha-rhamnosidase
Beta-Glucosidase

4. RECOMMENDED DOSE:

It is recommended to use in a dilution with water of between 0,1-5%. It can be diluted to the maximum with its same weight in water. It can be used directly in powder.

5. ORGANOLEPTIC PROPERTIES:

Appearance: Powder

Color: Beige.

Taste: Characteristic.

Aroma: Characteristic.



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6. PHYSICAL-CHEMICAL PROPERTIES:

Loss on drying: <5%

Solubility: Soluble in water.

7. MICROBIOLOGICAL PROPERTIES:

Mesophilic aerobic microorganisms	<5000 ufc/g
S. Aureus	Absence/25g
Salmonella	Absence/30g
Molds and yeasts	<300 ufc/g

8. NUTRITIONAL VALUES:

According to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, enzymes doesn't need to have nutritional values.

9. PACKAGING:

Tins of 100 g in boxes of 20 tins.

Tins of 500 g in boxes of 9 tins.

PRODUCT	BOX UNITS	BAR CODES	
		EAN 13 (PRODUCT)	EAN 14 (BOX)
0103135 (100 g)	20	8435499201775	
0103146 (500 g)	9	8435499201911	

10. STORAGE:

Recommended to keep between 15-25°C, in a cool and dry place, protected from direct light and well closed. Avoid direct storage on the ground.

11. BEST BEFORE:

Use preferably within 24 months from the production date, as long as it is kept in its closed container and in the aforementioned storage conditions.



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12. LIST OF ALLERGENS:

	Present in the product		May contain traces in the product	
	YES	NO	YES	NO
Cereals containing gluten or derivatives		X		X
Crustaceans and crustacean based products		X		X
Fish and fish based products		X		X
Eggs and egg based products		X		X
Peanuts and peanut based products		X		X
Soy and soy based products		X		X
Milk and its derivatives		X	X	
Fruits with a shell and its derivatives		X		X
Celery and derivatives		X		X
Mustard and derivatives		X		X
Sesame seeds and sesame seed based products		X		X
Sulphur dioxide and sulphides in concentrations above 10 mg/kg or 10 mg/L expressed as SO ₂		X		X
Lupine and lupine based products		X		X
Mollusks and mollusk based products.		X		X

13. TRANS FAT FREE STATEMENT:

The product in relation to this document has been made without using hydrogenated fats or trans fats.

14. EU GMO STATMENT:

The product in relation to this document does not contain ingredients that have been genetically modified.



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15. CERTIFICATES:

	YES	NO
HALAL: Certified		X
HALAL: suitable - Free from pork and derivatives - Free from poultry - Free from ethanol	X	
KOSHER: Certified		X
KOSHER: suitable - Follows Jewish dietary laws	X	

16. ADITIONAL INFORMATION:

	YES	NO
VEGETARIANS: These products do not contain any animal products or processed foods that were treated with animal products (such as bone, etc.) but do contain animal by-products (such as eggs or egg products, milk or dairy products, honey, etc.).	X	
VEGANS: These products do not contain any animal products (meat, fish, seafood, etc.) or processed foods that were treated with products of animal origin (such as bone, etc.) or by-products of animal origin (such as eggs or egg products, milk or dairy products honey, gelatin of animal origin etc.).	X	

As there is no decision on this matter, our definition is that they are still accepted as vegan / vegetarian if they contain traces. It is up to the person to decide if it is acceptable for their own purposes.

17. LOCAL INFORMATION APLICABLE LAW:

It will be the user's obligation to verify that the ingredients and / or doses recommended in this technical sheet comply with the local legislation applicable in the country or area of use.