



GASTRO
CULTURA
MEDITERRANEA

TECHNICAL DATA SHEET

Revision: 2
Date: 20/07/2022

Product	CÄLX
Reference	0103129 (400g)
Barcode	8435499202246 (400g)
HS Code	2825.90.19.00

1. PRODUCT DESCRIPTION:

ACIDS AND SALTS FAMILY:

Cälx TÖUFOOD: Calcium hydroxide in powder.

2. APPLICATIONS AND HOW TO USE:

Also called slaked lime or dead lime, it is a mineral extracted from limestone rocks that provides an alkaline pH indicated for cooking firm pieces of vegetables. When these vegetables come into contact with the product, a kind of second skin is created as a result of an alkalization reaction of the pectin of the fruit or vegetable. Once this layer is created, if they are cooked, baked or boiled, the interior cooks in its own juices, creating an incredibly delicate texture. The skin can be soft, dry, or rough, depending on how the vegetables are cooked. It is also suitable for the nixtamalization technique, widely used in South America to treat corn.

Dilute the product in water and submerge the food in it, stirring constantly. Remove them from the Cälx solution and rinse them well with clean water.

3. LIST OF INGREDIENTS AND COMPOSITON:

INGREDIENTS
Calcium hydroxide (E-526)

4. RECOMMENDED DOSE:

A dose of about 20 g/L of water is recommended for bathing.

5. ORGANOLEPTIC PROPERTIES:

Appearance: Powder.

Color: White.

Taste: Neutral.

Aroma: Neutral.

6. PHYSICAL-CHEMICAL PROPERTIES:

Loss on drying: <0,5%

pH: 12,6 – 12,8

Solubility: Soluble in water.



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7. MICROBIOLOGICAL PROPERTIES:

Mesophilic aerobic microorganisms	<100 ufc/g
S. Aureus	Absence/30g
Salmonella	Absence/30g
Molds and yeasts	<10 ufc/g

8. NUTRITIONAL VALUES:

		per 100g
Energetic value	kJ	0
	Kcal	0
Fats	g	0
Saturated fat	g	0
Carbohydrates	g	0
Sugars	g	0
Fibre	g	0
Proteins	g	0
Salt	g	0

9. PACKAGING:

Tins of 400 g in boxes of 9 tins.

PRODUCT	BOX UNITS	BARCODES	
		EAN 13 (PRODUCT)	EAN 14 (BOX)
0103129 (400g)	9	8435499202246	

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. ADDITIONAL 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 APPLICABLE 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.