
	PRODUCT TECHNICAL SHEET TÖUFOOD	PROD. CODE 0103025 0103026
GLÜCOCAL		Rev: 00 Date: 08/09/16

PRODUCT DESCRIPTION
Salt of calcium that helps gelling and making spherifications with Alginate.
INGREDIENTS LIST
Calcium Lactate (E-327) and Calcium Gluconate (E-578).
PRODUCT ORGANOLEPTIC PROPERTIES
Texture: Spheres Colour: White Flavour: Neutral
PRODUCT PHYSICAL-CHEMICAL PROPERTIES
Loss on Drying: <10% Solubility: Min. 20g/100ml to 20°C pH 10% to 20°C: 6.0-8.0
MICROBIOLOGICAL PROPERTIES
Mesophilic Aerobics: < 10 000 cfu/g Salmonella: absence / 30 g Total Enterobacteriaceae: < 3 NMP/g Staphylococcus aureus: absence /25 g Clostridium perfringens: < 3 NMP/g Moulds/yeasts: < 300 cfu / g
DOSE/RATIO
Suggested ratio: 5-20 g/l, depending on use.
BEST BEFORE
Best before 24 months.
INDICATIONS AND PROPERTIES
It gels in the presence of sodium alginate. This property makes it particularly useful for spherification, delivering thermostable gels.
USE
Mix cold, stirring vigorously, to obtain calcified products.

	NUTRITIONAL VALUES TÖUFOOD	PROD. CODE 0103025 0103026
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NUTRITIONAL INFORMATION per 100 g

Theoretical calculations based on generally accepted average values per 100 g.

		per 100 g
Energy Value	kcal	1070
	kj	256,00
Total Fat	g	0,00
Of which saturated	g	0,00
Total Carbohydrates	g	81,50
Of which sugars	g	0,00
Total dietary fibre	g	0,00
Protein	g	0,00
Salt	g	0,0075
Sodium	g	0,003

ALLERGENS INFORMATION

It does not contain any allergens.

OTHER INFORMATION



Gluten Free



Vegan



Halal

PACKAGING

600 g and 130 g.

STORAGE

Store in a cool and dry place away from direct sunlight, at a temperature below 25°C.

It should not be placed directly on the floor.