



GASTRO
CULTURA
MEDITERRANEA

TECHNICAL DATA SHEET

Revision: 4
Date: 20/07/2022

Product	ALGINÄTE
Reference	0103028 (130 g) 0103027 (600 g) 0103038 (5 kg)
Barcode	8435499200396 (100 g) 8435499200389(400 g) 8435499201447 (5 kg)
HS Code	1302.39.00.00

1. PRODUCT DESCRIPTION:

GELLING AGENTS FAMILY:

Alginate TÖUFOOD: Sodium alginate in powder.

2. APPLICATIONS AND HOW TO USE:

Fiber-like carbohydrate that is extracted from brown algae in cold water seas, particularly of the Macrocrystis, Fucus, Laminaria, etc ... type with gelling, thickening and stabilizing properties. It only gels in the presence of calcium ions, so its use is recommended for products with a natural source of calcium or with Glucocal and Călcic products. It does not disperse well in acidic media (pH <3). The gel produced in a calcium medium is thermostable and therefore does not become liquid with increasing temperature. The fact that it only gels in the presence of calcium allows us to control gelling and makes it especially useful for spherification.

Mix with vigorous stirring in a calcium medium and let it settle.

3. LIST OF INGREDIENTS AND COMPOSITON:

INGREDIENTS
Sodium alginate (E-401)

4. RECOMMENDED DOSE:

A dose of 80 - 100 g/kg is recommended to obtain foamed and / or stabilized pro A dose of 5-10 g/L is recommended for direct spherification with a 5-10 g/L Călcic bath. For reverse spherification, it is recommended to use 20 g/L of Glucocal with an Alginäte bath of 4-6 g/L.

If used as a thickener/stabilizer, a dose of between 10 and 15 g/L is recommended.

5. ORGANOLEPTIC PROPERTIES:

Appearance: Powder

Color: White.

Taste: Neutral.

Aroma: Neutral.



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6. PHYSICAL-CHEMICAL PROPERTIES:

Loss on drying: <5%

pH: 6-8,5

Solubility: Soluble in water.

7. MICROBIOLOGICAL PROPERTIES:

Mesophilic aerobic microorganisms	<50000 ufc/g
E. Coli	Absence/25g
Salmonella	Absence/25g
Molds and yeasts	<400 ufc/g

8. NUTRITIONAL VALUES:

		per 100g
Energetic value	KJ	500
	Kcal	130
Fats	g	0
Saturated fat	g	0
Carbohydrates	g	63
Sugars	g	0
Fibre	g	63
Proteins	g	0
Salt	g	9,3

9. PACKAGING:

Tins of 130 g in boxes of 20 tins.

Tins of 600 g in boxes of 9 tins.

Tins of 5 kg in individual format.

PRODUCT	BOX UNITS	BAR CODES	
		EAN 13 (PRODUCT)	EAN 14 (BOX)
0103028 (130 g)	20	8435499200396	
0103007 (600 g)	9	8435499200389	
0103088 (5 kg)	1	8435499201447	

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 <ul style="list-style-type: none"> - Free from pork and derivatives - Free from poultry - Free from ethanol 	X	
KOSHER: Certified	X	
KOSHER: suitable <ul style="list-style-type: none"> - 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.