



**GASTRO  
CULTURA**  
MEDITERRANEA

## TECHNICAL DATA SHEET

**Revision: 4**  
**Date: 20/07/2022**

<b>Product</b>	<b>GËLLAN</b>
<b>Reference</b>	<b>0103016 (85 g)</b> <b>0103015 (350 g)</b>
<b>Barcode</b>	<b>8435499200051 (85 g)</b> <b>8435499200044(350 g)</b>
<b>HS Code</b>	<b>1302.39.00.00</b>

### 1. PRODUCT DESCRIPTION:

#### **GELLING AGENTS FAMILY:**

Gëllan TÖUFOOD: Gellan gum in powder.

### 2. APPLICATIONS AND HOW TO USE:

Fiber-type carbohydrate obtained from bacterial fermentation with *Sphingomonas elodea*. There are two types of gellan gum, high-acyl and low-acyl. Gëllan is a low-acyl rubber, so it is ideal for the production of solid and elastic gels and clean cut. It is also suitable for meat and vegetable preparations with the "Cook-and-Chill" method. Gelation is fast, and once gelled it can withstand temperatures of up to 90 ° C (hot gelled product). It loses some of its gelling power in very saline solutions. Develops a stronger effect in calcium-containing products, such as yogurts or other dairy products.

It is mixed cold with strong stirring and brought to a boil.

### 3. LIST OF INGREDIENTS AND COMPOSITON:

<b>INGREDIENTS</b>
Gellan gum (E-418)

### 4. RECOMMENDED DOSE:

A dose of 6-10 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:** <14%

**pH:** 4,5-6,5

**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
<b>Energetic value</b>	KJ	704
	Kcal	168
<b>Fats</b>	g	0
Saturated fat	g	0
<b>Carbohydrates</b>	g	82
Sugars	g	0
<b>Fibre</b>	g	82
<b>Proteins</b>	g	1
<b>Salt</b>	g	1,2

### 9. PACKAGING:

Tins of 85 g in boxes of 20 tins.

Tins of 350 g in boxes of 9 tins.

PRODUCT	BOX UNITS	BAR CODES	
		EAN 13 (PRODUCT)	EAN 14 (BOX)
0103016 (85 g)	20	8435499200051	
0103015 (350 g)	9	8435499200044	

### 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 <sub>2</sub>		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
<b>VEGETARIANS:</b> 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	
<b>VEGANS:</b> 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.