



GASTRO  
CULTURA  
MEDITERRANEA

## TECHNICAL DATA SHEET

Revision: 4  
Date: 20/07/2022

<b>Product</b>	<b>MÉTICEL</b>
<b>Reference</b>	<b>0103002 (45 g) 0103001 (250 g)</b>
<b>Barcode</b>	<b>8435499200112 (45 g) 8435499200105 (250 g)</b>
<b>HS Code</b>	<b>1302.39.00.00</b>

### 1. PRODUCT DESCRIPTION:

#### GELLING AGENTS FAMILY:

Méticel TÔUFOOD: Methylcellulose in powder.

### 2. APPLICATIONS AND HOW TO USE:

Fiber-like carbohydrate from vegetable cellulose with thickening and gelling properties. Contrary to the other gelling agents, it gels with increasing temperature and, when the product cools, it loses gelation and becomes liquid. This allows for purees and fine chops, in order to melt in the mouth. It can be applied to masses of frying products, for example croquettes, to retain water and therefore prevent them from breaking when frying.

Mix cold or warm, shaking vigorously, and let it rest in the fridge until 4°C for hydration. Next, apply temperature. It begins to gel at around 55°C.

### 3. LIST OF INGREDIENTS AND COMPOSITION:

INGREDIENTS
Sodium methylcellulose (E-461)

### 4. RECOMMENDED DOSE:

A dose of 5-15 g / L is recommended to obtain gelled products.

### 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

**Solubility:** Soluble in water.

### 7. MICROBIOLOGICAL PROPERTIES:

Mesophilic aerobic microorganisms	<10000 ufc/g
E. Coli	Absence/25g
Salmonella	Absence/30g
Molds and yeasts	<300 ufc/g

### 8. NUTRITIONAL VALUES:

		per 100g
<b>Energetic value</b>	KJ	0
	Kcal	0
<b>Fats</b>	g	0
Saturated fat	g	0
<b>Carbohydrates</b>	g	93,5
Sugars	g	0
<b>Fibre</b>	g	93,5
<b>Proteins</b>	g	0
<b>Salt</b>	g	0,98

### 9. PACKAGING:

Tins of 45 g in boxes of 20 tins.

Tins of 250 g in boxes of 9 tins.

PRODUCT	BOX UNITS	BAR CODES	
		EAN 13 (PRODUCT)	EAN 14 (BOX)
0103002 (45 g)	20	8435499200112	
0103001 (250 g)	9	8435499200105	

### 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.



## 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.