



**GASTRO  
CULTURA**  
MEDITERRANEA

## TECHNICAL DATA SHEET

**Revision: 1**  
**Date: 16/10/2020**

|                  |                              |
|------------------|------------------------------|
| <b>Product</b>   | <b>VEGGËL</b>                |
| <b>Reference</b> | <b>0103138 (500 g)</b>       |
| <b>Barcode</b>   | <b>8435499201805 (500 g)</b> |
| <b>HS Code</b>   | <b>1702.90.50.00</b>         |

### 1. PRODUCT DESCRIPTION:

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

VegGël TÔUFOOD: Vegetal gelling in powder.

### 2. APPLICATIONS AND HOW TO USE:

Gelling agent with vegetable origin obtained from different hydrocolloids. Produces very elastic gels with good water absorption. It can be used to glaze fruit.

Dissolve the ingredients with strong agitation. Heat until reaching at least 65°C although it is recommended to bring the mixture to a boil. Remove and place in the desired mold. Let gel cold or at room temperature.

### 3. LIST OF INGREDIENTS AND COMPOSITION:

| <b>INGREDIENTS</b>              |
|---------------------------------|
| Maltodextrin                    |
| Carrageenans (E-407)            |
| Locust bean gum (E-410)         |
| Dextrose                        |
| Dipotassium phosphate (E-340ii) |

### 4. RECOMMENDED DOSE:

A dose of about 50 g/kg of product 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:** 6,1-7,5

**Solubility:** Soluble in water.

### 7. MICROBIOLOGICAL PROPERTIES:

|                                   |             |
|-----------------------------------|-------------|
| Mesophilic aerobic microorganisms | <5000 ufc/g |
| E. Coli                           | Absence/1g  |
| Salmonella                        | Absence/10g |
| Molds and yeasts                  | <500 ufc/g  |

### 8. NUTRITIONAL VALUES:

|                        |             | per 100g |
|------------------------|-------------|----------|
| <b>Energetic value</b> | <b>kJ</b>   | 1328,5   |
|                        | <b>Kcal</b> | 314      |
| <b>Fats</b>            | <b>g</b>    | 0        |
| Saturated fat          | g           | 0        |
| <b>Carbohydrates</b>   | <b>g</b>    | 74       |
| Sugars                 | g           | 10,3     |
| <b>Fibre</b>           | <b>g</b>    | 9,9      |
| <b>Proteins</b>        | <b>g</b>    | 0        |
| <b>Salt</b>            | <b>g</b>    | 2,5      |
| <b>Sodium</b>          | <b>mg</b>   | 0,42     |

### 9. PACKAGING:

Tins of 500 g in boxes of 9 tins.

### 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.

## 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 <ul style="list-style-type: none"><li>- Free from pork and derivatives</li><li>- Free from poultry</li><li>- Free from ethanol</li></ul> | X   |    |
| KOSHER: Certified                                                                                                                                        |     | X  |
| KOSHER: suitable <ul style="list-style-type: none"><li>- Follows Jewish dietary laws</li></ul>                                                           | 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.



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### 18. SECURITY DATA SHEET:

#### **Use**

This product is for foodstuffs production. For food use only, under no circumstances can be used for inhalation or any other purposes. Respect the recommended dose described herein, especially for concentrated products. This product does not have any health or environment hazards under normal use conditions nor in its original form.

#### **First-aid measures**

##### General recommendations:

Remove casualty from the danger zone.

Seek medical advice.

Do not leave the casualty unattended.

##### Inhalation:

Remove casualty to fresh air and maintain body temperature. If breathing is irregular or respiratory arrest occurs, administer artificial respiration. Do not administer anything by mouth. If unconscious, place in recovery position and seek medical help.

##### Skin contact:

Remove contaminated clothing and wash skin thoroughly with soap and water or an appropriate skin cleanser. Do not use solvents or diluents.

If irritation persists, seek medical advice.

##### Eye contact:

Splashes may cause irreversible tissue damage and blindness.

Flush with running water for 15 minutes holding the eye open and seek medical advice.

Remove contact lenses if present and flush as previously mentioned.

If symptoms persist, keep flushing the eyes while being transported to hospital.

##### Direct ingestion without previous dilution or wrong dose:

Keep respiratory tract clear, do not induce vomiting and do not eat any food to counteract the effects. Keep the patient at rest and seek medical advice.

In case of allergy symptoms, seek medical attention.

In cases of doubt or when symptoms of discomfort persist, seek medical attention.



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### **Accidental release**

Stop and absorb the leak by using a vacuum cleaner or a wet brush. Do not use a dry brush as they can create airborne dust or electrostatic charges. Do not use forced ventilation.

### **Handling and storage**

This product does not require special handling, the following general measures are recommended: do not put pressure to empty the containers, no smoking in the application area, comply with legislation on health and safety at work, keep the product in the original container, keep away from oxidizing agents and strongly alkaline or acidic materials to avoid exothermic reactions.

It should not be handled by children.

The product is stable under recommended handling and storage conditions and does not decompose if used for the intended purposes.

### **Disposal considerations**

Dispose of waste and empty containers in accordance with current local regulations.

### **Transport information**

Not dangerous.

*The information provided on this SDS is designed only as a guide for safe handling, use, processing, storage, transportation disposal and release. The information relates only to the specific material designated and may not be valid for such material used in combination with any other material or in any process. The responsibility lies with the user should take common sense precautions. User is responsible for making common sense decisions*