

PRODUCT DESCRIPTION

FOODGEL™ C100

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Description

Foodgel™ C100 is a substitute for meat while it could not only enhance the flavor but also reduce costs. Besides, Foodgel™ C100 can provide a good yield rate .

Application areas

Sausage, ham, ball etc.

Potential benefits

- Maintain the water.
- Form a stable thermal irreversible gel, greatly reducing product costs.
- Make the products white.
- Customize according your needs.

Usage levels

The following general guidelines can be given:

1(C100) : 30 (water) : 7~9(starch or mix with modified starch)

The amount of this pulp in the finished product is 5~10%

Directions for use

1. Pour 30kg of water (10 °C) into the cutting bowl with low speed, and slowly add 1kg of Foodgel™ C100 to the water
2. After completely mixed, Start the high-speed cutting until it is mixed with the fine and uniform granules, and the whole form is
3. Standing for 10min-14min
4. Add 8-12kg of corn starch or tapioca starch, mix well, and get the pre-formed pulp.
5. Keep the pre-formed pulp in 0-6 °C , and should be used up in 12hours.
6. Mix pre-formed gel during the cutting of meat.

Physical/chemical specifications

(Methods of analysis available on request)

Appearance	Light yellow or white
Particle Size	min. 90% pass 100 mesh
Glucomannan	≥70%
Loss on Drying	max. 13%
Ash	max. 20%

Microbiological specifications

Total Plate Count	max. 5000CFU/g
Yeasts and Molds	max. 300CFU/g
Salmonella	Absent in 12.5g
E.coli	Absent in 5g

Heavy metal specifications

Arsenic(As)	max. 2 mg/kg
Lead(Pb)	max. 2mg/kg

Storage

Shelf life is 24 months from the date of production. Store in a cool, dry place.

Our ingredients, your success!

FOODCHEM INTERNATIONAL CORPORATION

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Purity and legal status

FOODGEL™ C100 meets the specifications laid down by China regulation GB 26687.

Local food regulations should always be consulted concerning the status of this product, as legislation country. Advice regarding the legal status of this product may be obtained on request.

Safety and handling

A Material Safety Data Sheet(MSDS) is available on request.

Country of origin

China

Kosher status

This product is Kosher certified. A Kosher Certificate is available on request.

Halal status

This product is Halal certified. A Halal Certificate is available on request.

Packaging

Heavy-duty, poly-lined bags of 25 kg(55.1 lbs.)

GMO

FOODGEL™ C100 does not consist of, nor contain, nor is produced from genetically modified organisms according to the definitions of Regulations(EC) 1829/2003 and Regulations(EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003. For the raw materials having the potential of being produced from genetically modified organisms we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.

Allergens

Below table indicates the presence(as added component) of the following allergens and products there of:

Yes	No	Allergens	Description of components
	×	Cereals containing gluten	Wheat dextose **
	×	Crustaceans	
	×	Eggs	
	×	Fish	
	×	Peanuts	
	×	Soybeans	
	×	Milk(including lactose)	
	×	Nuts	
	×	Celery	
	×	Mustard	
	×	Sesame seeds	
	×	Lupin	
	×	Molluscs	

**Wheat dextrose is used as a standardisation agent. Wheat dextrose has been given an EU Allergen Regulation exemption.

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