

GELLAN GUM
GOMME GELLANE
E 418

GENERAL CHARACTERISTICS	
Physical aspects	White to cream white powder
Organoleptic aspects	Odourless and Tasteless
Origin	Obtained by microbial fermentation with <i>Sphingomonas elodea</i>

DESCRIPTION	
Function / Properties	<p>Gelling agent, Stabilizer and Film forming agent.</p> <ul style="list-style-type: none"> ➤ Excellent stability ➤ High gel strength ➤ Heat stable ➤ Outstanding flavour release ➤ Fine mesh for improved hydration ➤ Easily combined with other hydrocolloids ➤ Fluid gel suspension ➤ High compatibility with protein
Applications	Used in bakery fillin, beverages, confections, dairy products, dessert gels, non-standardized jams and jellies, batters and breading, bakery dry mixes, Icing and frostings, fruits preparations, ...
Dispersion / Hydratation	<ul style="list-style-type: none"> ➤ Model gels are produces by adding Gellan Gum to tap water under shear, heating to 90°C, adding ions and cooling to set. ➤ Both monovalent and divalent ions can be used: K+, Na+, CA++ and Mg++. ➤ Sequestrants such as sodium citrate or phosphates may be required for hydratation in hard water.

INSTRUCTIONS OF USE	
APPLICATIONS	RECOMMENDED DOSAGE
<i>General foodstuffs (see regulatory limit below)</i>	0.05 % to 4 %

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	<i>Quantum Satis (Group I – Additives)</i>
04 Fruit and vegetables	
04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.3 Canned or bottled fruit and vegetables - only chestnuts in liquid 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nut butters and nut spreads	<i>Quantum Satis (Group I – Additives)</i>
04.2.5.2 Jam, jellies and marmalades and sweetened chestnut purée as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	10 000 mg/kg - Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets - may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth; 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	<i>Quantum Satis (Group I – Additives)</i>
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	<i>Quantum Satis (Group I – Additives)</i>
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	<i>Quantum Satis (Group I – Additives)</i>
Non exhaustive list – For other uses, it is your responsibility to check the conformity of these by referring to the regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	

SPECIFICATIONS	
Physico-chemical specifications	
Particule Size - Max. 80 mesh - Max. 100 mesh	Min. 99 % Min. 97 %
Loss on drying	Max. 14 %*
pH (solution at 1% in DI Water)	4.5 – 6.5
Transmittance (0,5% in 6mM CaCl2 - 490nm)	Min. 74 %
Heavy metals (Max. 20 ppm)	
Arsenic	Max. 2 ppm *
Lead	Max. 2 ppm *
Mercury	Max. 1 ppm *
Cadmium	Max. 1 ppm *
Microbiological specifications	
Total Plate Count	Max. 10 000 cfu/g *
Yeast	Max. 400 cfu/g *
Mold	Max. 400 cfu/g *
E. Coli	Absence in 25 grams *
Salmonella	Absence in 25 grams *
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9 th , 2012 and its modified versions.	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	168 Kcal / 704 KJ
Lipids	0 g
- Saturated Fatty Acids	0 g
Carbohydrates	0 g
- Sugars	0 g
Proteins	1 g
Fiber	82 g
Sodium (Na)	478 mg
Calcium (Ca)	252 mg
Phosphorous (P)	115 mg
Iron (Fe)	4 mg
Magnesium (Mg)	91 mg
Potassium (K)	4050 mg

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA	
GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>The product isn't treated with ionizing radiation.</i>
Nanomaterial	<i>The product isn't produced with nanotechnology and contains no nanomaterial, in accordance with regulation (EC) n°1169/2011,</i>
N° CAS / EC	71010-52-1 / 275-117-5

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetarian	X	
Vegan	X	



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

PACKAGING / STORAGE	
Packaging	Plastic tin of 150 g – Box of 40 x 150g – Pallet of 30 boxes (1200 plastic tin – 180 Kg) Plastic tin of 1 Kg - Box of 12 x 1 kg – Pallet of 30 boxes (360 kg)
Storage conditions	Store under cool and dry conditions, in its unopened original packaging.
Shelf life	24 months in original sealed packaging.

ARTICLE CODE

150 g ⇒ 10052

1 Kg ⇒ 10039

We reserve the right to modify this data according to the evolution of our products.

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