

Satialgine™ S 1100

DESCRIPTION

Is a food additive used as a texturant.

It is a thickener and/or gelling agent (in acid and calcium medium) particularly suited to various food applications.

This product consists of:

- Sodium alginate (Extract of brown seaweed) E 401
- Sucrose

PRODUCT CLASSIFICATION

INS 401 [E 401]

Country of Origin

France

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Viscosity	1% sol.	mPa.s	550		750	*
pH	1% sol.		6		8.5	
Loss on drying	-	%			15	
Granulometry	< 125 µm (US 120#)	%	90			
Granulometry	< 500 µm (US 35#)	%	99			

* Viscosity: measured at 20°C (68°F), on a Brookfield RV viscometer spindle N°2, 20 rpm

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				5000	
Yeasts+moulds	/g				500	
E. coli	/5g					absent
Salmonella	/10g					absent

Typical product data

Parameter		Unit	Typically
Appearance	-		Creamy-white to light-brown powder
Odour+taste	-		neutral

Allergens (Legal directives)
Allergen information

	Presence	Comment
Cereals containing gluten and products thereof	No	*
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	**
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

* Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)

** Nuts i.e.: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts or Queensland nuts

Dietary information

Suitable for	Certified		Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	Kosher parve

GMO statement

This product is not submitted to a specific labelling according to (EC) regulations N° 1829/2003 and 1830/2003

Legal requirements

Food additives contained in this product comply with the definition and specifications from JECFA (FAO/WHO), FDA (21 CFR) and EU Commission Regulation 231/2012 as amended.

However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.

STANDARD PACKAGING

25 kg (net) bags lined with PE bag

RECOMMENDED STORAGE CONDITIONS

Due to its sensibility store under cool and dry conditions

Store in original packaging until use

SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months):

12

SHELF LIFE COMMENTS

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

FUNCTIONALITY**DISPERSION**

To disperse the product without lumps:

- premix the powder with the other dry ingredients,
 - or disperse it in a non-solvent medium (oil, alcohol),
- and pour the preparation into the liquid while stirring. Continue stirring to obtain a complete dispersion.

DISSOLUTION

The complete dissolution of the product depends on the medium and the process:

it is improved by heat-treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer).

A dissolution can be obtained in cold conditions.

It can be difficult in a medium rich in free calcium (hard water, milk). It may be necessary to use complexing agents.

APPLICATION**MEDIA / USES**

The product can be used in aqueous, dairy, or fruit media.

The maximum dosage is about 0.5 to 2 % according to the alginate nominal viscosity, to the medium and to the required final texture.

Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

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