

Food Product Information Submitted: 17/12/2014

Food Product Information Data Sheet: Sodium Alginate (100g)



Product: Sodium Alginate (100g)
Brand: Special Ingredients
Country of origin: United Kingdom
GTIN: 5060341111082
Manufacturers Part Number: 5060341111082

Storage

- Store in a dry, cool place, away from direct sunlight in its original packaging.
- Ideally store in conditions between 5-20C.
- After opening: keeps for 6 months.
- Shelf life of 2 years.

Best Before End: Printed on Packaging

Manufacturer

Special Ingredients Ltd, Unit 42, Sheepbridge Business Centre,
Sheffield Road, Chesterfield, S41 9ED, United Kingdom

Returns Information

You have a legal right to change your mind about a purchase within 14 working days of receiving it - this is called your 'Right to Cancel'. However you must not have broken the seal of food products - you can't try a food, decide you don't like it and ask for your money back. But if the food tastes off or has been contaminated etc please contact us.

If you received the item more than 14 working days ago and you have a problem with it contact us and we will help.

For more information about returning products to us please go to the Advice Centre on our website where there is a section about 'Returns / Right to Cancel'.

About Our Product Information

We take great care to make sure that our food information is correct and up to date. However foods are constantly being reformulated, so ingredients, nutrition content, dietary information and allergens etc may change.

You should always read the product label and not rely solely on the information provided on our website.

At the top of this sheet you will see the date we last updated the information.

We are unable to accept liability for any incorrect information. This does not affect your statutory rights.

If you have any questions or would like some advice about an item then please call (02392 378700) or email us (customerservices@cateringandleisure.co.uk).

You are also welcome to contact the food manufacturer - their details are above.

Allergen Information

Food additive - do not consume in concentrated form.

Ingredients

Sodium Alginate (E401).

Dietary Information

Gluten-Free GMO-Free Vegan Friendly

Usage Instructions

For spherification use 1% of sodium alginate by weight of liquid. To disperse, either add it whilst vigorously stirring the liquid, or mix with another dry ingredient (such as sugar) before adding to the liquid. Because the powder starts gelling in the presence of calcium, do not try to use in a high calcium liquid, e.g. milk. To make the process easier, use a low-calcium bottled water. Add the powder to liquid or puree and use a syringe to squeeze droplets into a calcium bath, where they turn into caviar pearls. Switch around the two ingredients for reverse spherification (using the sodium alginate for the water bath).