

Food Product Information Submitted: 15/12/2014

Food Product Information Data Sheet: Gellan Gum Type F - Low Acyl (100g)



Product: Gellan Gum Type F - Low Acyl (100g)
Brand: Special Ingredients
Country of origin: United Kingdom
GTIN: 5060341112607
Manufacturers Part Number: 5060341112607

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

Gellan Gum (E418).

Dietary Information

GMO-Free Gluten-Free Vegan Vegetarian

Usage Instructions

Soluble in water, requires heating to 100C. Gelling occurs when Gellan Gum F solution is heated to 100C. Then allowed to cool. Once the gel is formed it will become heat resistant and can be served on hot dishes. Gellan Gum Type F can also be used in lower concentrations to make fluid gels, pastes or thicken liquids and sauces.

- For a light viscous solution 0.1%-0.5%
- For a soft gel 1-1.5%
- For a firm cutting gel 1.5-2%

Gellan Gum gels are stable in solutions ranging from 3.5-8.0 ph making it suitable for wide range of applications. Gellan Gum can be combined with various gelling agents to improve strength and texture. Gellan Gum F can be used individually or with other products. Using Gellan Gum F with other gelling agents opens up a wider selection of gel strengths and textures.