

# **SPECIFICATION SHEET**

PRODUCT NAME: CIMALGIN 500

PRODUCT CODE: CIM0001

| SPECIFICATIONS    |                       |  |
|-------------------|-----------------------|--|
| Parameters Result |                       |  |
| Aspect            | Free flowing powder   |  |
| Color             | White to light yellow |  |
| Moisture          | ≤ 15 % m/m            |  |

| MICROBIOLOGICAL ANALYSIS            |         |             |                            |  |
|-------------------------------------|---------|-------------|----------------------------|--|
| Parameter                           | Unit    | Max         | Method / Comments          |  |
| Mesophilic aerobia flora at 30 ° C. | ufc/g   | ≤ 5000      | NF EN ISO 4833-1:          |  |
| Yeast and Moulds                    | ufc/g   | ≤ 500       | NF V08.036                 |  |
| Escherichia coli                    | ufc/5g  | Non detecté | NF EN ISO 16649-3 modified |  |
| Salmonelle                          | ufc/10g | Non detécté | NF EN ISO 6579-1           |  |

| PHYSICO-CHEMICAL PARAMETERS |                |  |
|-----------------------------|----------------|--|
| Parameters                  | Spécifications |  |
| Ph                          | 6-8            |  |
| Particules sizes            | 170 mesh-88 μm |  |
| Viscosity at 1% in water    | 400-600 cP     |  |
| Lead                        | <5 ppm         |  |
| Mercury                     | <1 ppm         |  |
| Arsenic                     | <3 ppm         |  |
| Cadmium                     | <1ppm          |  |

#### **PRODUCT INFORMATIONS**

**SHELF LIFE**: 24 months from production date stored in a dry place in original sealed bag (10-25 ° C, max 65% RH)).

**Ingredients**: Sodium alginate (E401).

**Indicative incorporation:** depending from application.

**Fonction**: used as gelling agents, coating agents, humectants and thickeners.

**Quality conformity for human food**: The ingredients used and mixtures are in compliance with the food regulations in force in the European Community including Regulations (EC) No. 178/2002, (EC) No. 852/2004 and Regulation 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives and its subsequent amendments.

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| SUITABLE FOR PLANS | Yes | Kosher: only on request by producer  |  |
|--------------------|-----|--|--|
|                    | Yes | Halal (certified producer  |  |
|                    | No  | Self declaration Halal producer  |  |
|                    | Yes | Vegetarien   |  |
|                    | Yes | Vegan  |  |
| CONTAMINANTS       | Yes | Free product risk BSE / TSE  |  |
|                    | Yes | No pesticides inside (CE 396/2005)   |  |
|                    | Yes | No residual solvents inside  |  |
|                    | Yes | No treatment with ionizing radiation (CE 1999/2)   |  |
|                    | Yes | At nanoscale, is not concerned by the EU decret 2012-232.  |  |
| GMO STATUS         | Yes | No content of genetically organism and is not produced from genetically modified organisms (CE 1829/2003). |  |

| NUTRITION VALUES |           |             |  |
|------------------|-----------|-------------|--|
| Parameter        | Unit      | Mean values |  |
| Energy values    | kcal/100g | 44          |  |
| Energy values    | kJ/100g   | 184         |  |
| Fat content*     | g/100g    | 0           |  |
| Carbohydrate*    | g/100g    | 61          |  |
| Protein content* | g/100g    | 0           |  |
| Salt*            | g/100g    | 10          |  |

<sup>\*</sup> Estimated values



| ALLERGEN STATUS (ACCORDING TO REGULATION 1169/2011 and its amendments) |              |                          |  |
|--|--------------|--------------------------|--|
|  | PRÉS<br>ENCE | CROSS CONTAMINATION RISK |  |
| Gluten   | No           | No                       |  |
| Crustaceans and crustaceans products                                   | No           | No                       |  |
| Eggs and Eggs products   | No           | No                       |  |
| Fish and fish product  | No           | No                       |  |
| Peanuts and peanut products  | No           | No                       |  |
| Soy and soy products   | No           | No                       |  |
| Milk and milk products (including lactose)                             | No           | No                       |  |
| Nuts and products made from these fruits                               | No           | No                       |  |
| Celery   | No           | No                       |  |
| Mustard and mustard products   | No           | No                       |  |
| Seasame seeds and sesame products                                      | No           | No                       |  |
| Sulphites (SO2 > 10 mg/kg)   | No           | No                       |  |
| Lupine and lupine-based products                                       | No           | No                       |  |
| Molluscs and shellfish products  | No           | No                       |  |

### **COMPLEMENTARY INFORMATIONS**

## Packaging:

- paper bag multilayer 25 kg net.
- For the export, the pallet has undergone a treatment in accordance with the « Program for the Phytosanitary Conformity of Wood Packaging for Export Use (ISPM 15) .

### Storage conditions:

Store in the original closed containers. Store in a dry, cool and well-ventilated place. Keep away from direct sunlight Avoid: Moisture.

Changes from previous version

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