

SODIUM ALGINATE

01 / IDENTITY AND CHARACTERISTICS

Product code	SPALGS100
Available formats	SPALG20 · 20 g · LDPE90 SPALG50 · 50 g · LDPE90 SPALGS100 · 100 g · LDPE90 SPALG200 · 200 g · LDPE90 SPALGS200 · 200 g · LDPE90 SPALG500 · 500 g · LDPE90 SPALG1000 · 1 kg · LDPE90
Origin	Spain
Country of packaging	Italy

The product

Natural thickener and stabiliser extracted from brown seaweed, in beige-white powder form, odourless and tasteless, soluble in hot and cold water. Forms a gel with calcium.

Ingredients

100% Sodium alginate (E401)

Use

Use and dosage	Food additive for the food industry. Dosage 0,2% - 3% depending on the final product
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Storage and packaging

Shelf life	24 months from the date of production.
Storage conditions	Store tightly closed in a dry, cool place. Keep in the original container. Keep away from food or feed and beverages.
Packaging materials	Bag: LDPE90; label: PAP22

Environmental information	PLASTIC. Check the rules of your municipality. We declare that the materials used for packaging the product comply with European Union regulations and are suitable for direct food contact. The original declaration of conformity is available on request.
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Declarations

NON-GMO: this product does not contain, is not made from, and is not obtained from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product is not hazardous under normal usage conditions.

PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRL) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.

PURITY CRITERIA: Additive E401 complies with Regulation EU 231/2012.

GLUTEN FREE: in accordance with Regulation EC 828/2014 it may be labelled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg

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02 / VALUES AND SPECIFICATIONS

Nutritional information per 100 g

Parameter	Value
Energy (kJ)	837
Energy (kcal)	200
Fat (g)	0,0
of which saturates (g)	0,0
Carbohydrates (g)	50
of which sugars (g)	0,0
Fibre (g)	39
Protein (g)	4,9
Salt (g)	18

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Viscosity	500 ± 100		
Chemical-physical Loss on drying	$\leq 15,00$	%	
Chemical-physical pH	$7,5 \pm 1,5$		
Chemical-physical Particle size (<180 μm)	≥ 95	%	
Chemical-physical Particle size (<250 μm)	≥ 98	%	
Heavy metals Lead	< 5,0	ppm	
Heavy metals Arsenic	< 3,0	ppm	

Category / parameter	Specification	Unit	Method
Heavy metals Cadmium	< 1,0	ppm	
Heavy metals Mercury	< 1,0	ppm	
Microbiological Total bacterial count	< 5000,0	CFU/g	
Microbiological Yeasts and moulds	< 500,0	CFU/g	
Microbiological E. coli	Absent/5g		
Microbiological Salmonella	Absent/25g		

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03 / ALLERGENS

Allergens and derived products

Three separate pieces of information: presence in the product, presence in the facility and risk of cross-contamination. “To be verified” does not indicate absence.

Category	In the product	In the facility	Risk of cross-contamination
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soya	No	No	No
Milk (including lactose)	No	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

May contain traces of MILK due to packaging in a facility processing milk and derivatives.

Categories of Annex II of Reg. EU 1169/2011. For cereals and tree nuts, species and any exemptions must be specified in the notes. For sulphites, the evaluation refers to the applicable threshold expressed as SO₂.

Further information

The information provided in this sheet, while accurate and drafted to the best of our current knowledge, is for informational purposes only and releases Gioia Group s.r.l. from any liability regarding improper use of the product in question.