

GEL SPHERE

GENERAL CHARACTERISTICS	
Physical aspects	White - creamy powder
Organoleptic aspects	Odorless and tasteless
Composition	Maltodextrin, potassium chloride (E508), carrageenans (E407) , locust bean gum (E410)

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> • Easily dispersible in water • Phosphate free gelling agent for gel veils and “fake” spherification • Creates a transparent and elastic gel • Quick gelling
Applications	<ul style="list-style-type: none"> ➤ Gel spheres with a liquid heart : used in the dipping bath ➤ Gel veils
Dosage	4 – 5 % of total weight

RECIPE	
Spherification bath and veils	
Ingredients	<ul style="list-style-type: none"> ➤ 4% of Gel sphere ➤ 5% sugar ➤ 91% water
Process	<p>For spheres :</p> <ul style="list-style-type: none"> ➤ Freeze the preparation you want as the liquid heart at -18°C ➤ Mix Gel sphere into the sugar and mix the powders into the water ➤ Bring to a boil while stirring and let it cool down to around 70°C. Use a toothpick to dip the frozen inserts into the bath. To create a stronger coating, you can dip the product twice in the bath. ➤ Gently set the spheres aside and let them defrost completely. <p>Note : the frozen inserts should not be too cold for the coating step, they should be kept at maximum -18°C.</p> <p>For veils : pour directly after boiling</p>



REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups. May not be used to produce dehydrated foods intended to rehydrate on ingestion.
04 Fruit and vegetables	
04.2 Processed fruit and vegetables 04.2.1 Dried fruit and vegetables - E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion. 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4 Fruit and vegetable preparations - excluding products covered by 5.4 Decorations, coatings and fillings, except fruit based fillings 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nut butters and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups. May not be used to produce dehydrated foods intended to rehydrate on ingestion.
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets - The substances listed under numbers E 400, E 401, E 402, E403, E 404, E 406, E 407, 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418, E 425 and E 440 may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or mini-capsule to project the confectionery into the mouth; E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion. 05.3 Chewing gum 05.4 Decorations, coatings and fillings - except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups. May not be used to produce dehydrated foods intended to rehydrate on ingestion.
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups. May not be used to produce dehydrated foods intended to rehydrate on ingestion.
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I – Additives) May not be used in jelly mini-cups. May not be used to produce dehydrated



	foods intended to rehydrate on ingestion.
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16 th December 2008 and amended versions.	

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	306 kcal / 1277 kJ
Carbohydrates	70.6 g
- Sugars	3.4 g
Fat	0.1 g
Proteins	0.5 g
Fibers	10.4 g
Sodium	97.4 mg

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

