



Sarda Bio Polymers Private Limited

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PDS for Gelcol-M85

Description and composition

Gelcol-M85 is composite of Refined Cassia & Refined Konjac Gum.

Dosage and application area

Suitable for Food Applications requiring Rigid and Transparent gel formation with no syneresis. It is also used to replace Locust Bean Gum in Frozen Desserts, Meat & Cheese Applications at 0.5 % to 0.75 % of total product.

Properties

Thickening, gelling, suspending, thermal shock absorption, volumizing by air retention etc.

Direction of use

Disperse in aqueous part in cold under strong agitation to ensure no lump formation and there after heat the part for further processing. Ensure pouring slowly for mixing without lumps for best use of this product.

Physical properties

Loss on drying	< 10%
Ash	< 15%
Color	White
pH	6.5 to 8

Microbiological properties

Total plate count	< 5,000/g
Yeast and Mold	< 300/g
Coliforms	Absent in 0.1 g
Salmonella	Absent in 25 g
E.coli	Absent in 0.1 g

Heavy Metals

Arsenic	< 3 mg/KG
Lead	< 5 mg/KG
Cadmium	< 1 mg/KG
Mercury	< 1 mg/KG
Heavy metals	< 20 mg/KG

Nutritional data per 100 gm

Energy	200 kcal
Fat	1 g
-Saturated	1 g
-Trans fat	0 g
Cholesterol	0 mg
Carbohydrate	90 g
-Sugars	7 g
Fiber	85 g
Protein	1 g
Vitamin A	0 IU
Vitamin C	0 IU
Sodium	4000 mg
Calcium	30 mg
Iron	1 mg
Potassium	286 mg

Packaging

Packed in paper bags with HDPE/PE/LD liner inside of 25 kg net.

Storage & Shelf Life

Gelcol-M85 is recommended to be stored in cool and dry place while container closed when stored. Before opening the primary packaging, it is best before use within 24 months of date of production. Opened packaging shelf life depends on the storage conditions due to hygroscopic nature of the material.

Purity and legal status

Gelcol-M85 meets specifications laid down by FAO/WHO and the food chemical codex for all its components. The material is produced under good manufacturing conditions with FSSC-22000 certification in the production facility.

Safety & Handling

MSDS, the Material Safety Data Sheet is available on the request.

Country of Origin

India

Kosher status

This material is Kosher approved. A Kosher certificate is available for all its components on request.

GMO Status

None of the components of Gelcol M85 are derived from GMO. (This information is based on information supplied by vendors)

Allergens

Yes	No	Allergens
	X	Cereals containing gluten
	X	Crustaceans
	X	Eggs
	X	Fish
	X	Peanuts
	X	Soybeans
	X	Milk (incl. lactose)
	X	Nuts
	X	Celery
	X	Mustard
	X	Sesame seeds
	X	Sulphur dioxide and sulphites (>10mg/kg)
	X	Lupin
	X	Molluscs

Additional information

Application protocols and guidelines can be obtained for best results of application of Gelcol-M85 as additional support which does not guarantee 100% success of the recipe commerciality.