



friedrich ingredients®
FLAVOUR & FUNCTION FOR YOUR SUCCESS™

Product Specification

Item No (Article No.)	11.015	
Product Name	AGAGEL® 500	
Product Description	Texture improver for burger, nuggets & Co. Improves texture while reducing shrink and deformation of burger patties. Fully functioning from low cooking temperatures.	
Packaging	Bags @ 25 kg	
Usage Rate in Food	10-30 g/kg [1-3%], depending on target result.	
Ingredients (in descended order)	Potato fibre, modified starch - acetylated distarch adipate [E1422], dextrose (maize dextrose), potato starch, stabilizers - triphosphate [E 451] and diphosphate [E 450], antioxidant – sodium erythorbate [E 316].	
Shelf Life	Product functionality is guaranteed for 24 months from date of manufacture. The “Best Before Date” is printed on each individual product label. Guarantee applies to unopened packages, stored under dry and cool (at 20° C) conditions.	
Sensorial Data	Taste:	neutral
	Texture:	powder
	Colour:	beige
Physical and Chemical Data	Water determination according to Karl Fischer:	min. 5.0% / max. 9.0%
	Ash :	min. 9.0% / max. 13.0%
	total phosphorous value (P205) :	min. 5.6 % / max. 6.0%

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Bacteriological	Total plate count:	max. 5,000 cfu/g
	Mould:	max. 100 cfu/g
	Yeast:	max. 100 cfu/g
	Enterobacteriaceae:	max. 100 cfu/g
	E. Coli:	max. 100 cfu/g
	Salmonella species:	negative in 25 g
	Listeria monocytogenes	negative in 25 g
Nutritional Value (per 100 g basis)	Calorific value:	1,195 kJ, 284 kcal
	Protein:	1.6 g
	Carbohydrates:	57.0 g
	- <i>thereof sugar:</i>	13.8 g
	Fat:	0.6 g
	- <i>thereof saturated fatty acid:</i>	0.1 g
	Sodium:	3.2 g
	Salt equivalents: *	8.0 g
fibres:	22.1 g	

**The amount of salt given above is calculated on the basis of the sodium content of the ingredients used in this recipe and doesn't show the quantity of salt (NaCl) actually added.*

Konstanz / Germany, 14 November 2023

for Zvonko Cerkezovic
Managing Director

Information for allergen components according to EU classification

Article number: 11.015 AGAGEL® 500
Supplier: friedrich ingredients gmbh

Usage of ingredients with allergenic potential according to EU-classification

1	Gluten-containing cereal and products	No	
2	Shellfishes and products	No	
3	Eggs and products	No	
4	Fish and products	No	
5	Peanuts and products	No	
6	Soya und products	No	
7	Milk and products, incl. Lactose	No	
8	Legumes and products	No	
9	Celery and products	No	
10	Mustard and products	No	
11	Sesame seed and products	No	
12	Sulfur dioxide and sulphites at a concentration of more than 10 mg/kg as SO ₂ quoted	No	
13	Lupine and products	No	
14	Mollusca and products	No	

Notes on allergen information:

The statements of this allergy information correspond to our current knowledge and are based on our supplier's declarations regarding the contained raw materials. The information relates only to the raw materials included according to the recipe, and for which no derogation provided for in Annex II to Regulation (EU) No 1169/2011 have been issued. On the problem of cross-contamination of allergens we inform you that the manufacturer is committed by regular cleaning of the mixing and conveying systems to minimize the risk of spread of potentially allergenic substances as small as possible. However, because of our variety of products cross-contamination with allergens listed above and used in our business can't be completely avoided, so allergens could possibly occur in traces.

Non-GMO-confirmation:

Hereby we confirm that the product described in this specification is not based on genetically modified organisms and that there are no labelling requirements within the meaning of regulation No 1829/2003

Additional Information:

- * Above product conforms to LFGB (German Food and Feed Code) including said law's follow-up regulations, as amended and legally in effect at a given point in time. In as much as applicable, purity requirements pursuant to food legislation as laid down by the EU regulations for pesticide residues and contaminants are also complied with.
- * We have implemented a HACCP-System according to regulation (EC) no 852/2004.
- * Ionizing radiation treatment for germ count reduction is not employed.
- * Where applicable microbiological standard levels and alert levels given by "Deutsche Gesellschaft für Hygiene und Mikrobiologie (DGHM)" for spices are complied with.
- * Product is free from foreign matter to the degree achievable by technology in place.
- * The packaging materials used by us, such as aroma protection packaging, bags, sacks, buckets, canisters, large containers, etc., comply with GMP Regulation (EC) No. 2023/2006, Regulation (EC) No. 1935/2004 for food contact materials and the legal requirements of LFGB (German Food and Feed Code), as amended and legally in effect at a given point in time. Our packaging materials primarily consists of polyethylene, polypropylene, polyamide, polyester, stainless steel. Declarations of Conformity are available for all primary plastic packaging in accordance with the requirements of Regulation (EU) No. 10/2011.
- * The manufacturer is certified according to the International Featured Standards (IFS) Food.
- * All statements contained in this specification reflect our current state of knowledge and experience and are intended - and to be viewed - as information about this respective product only. As such, they do not constitute an exempt from any customer obligation to conduct own testing. Also, compliance with all regulations legally relevant to further processing shall be incumbent upon the customer and/or user of this product.