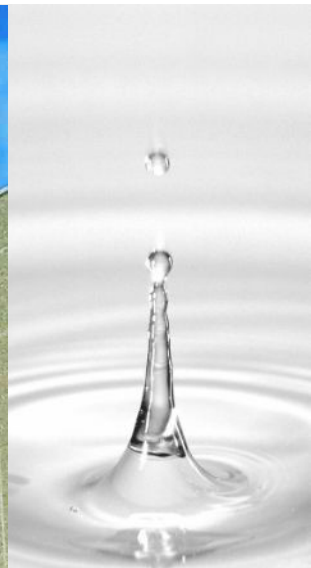


Fondant Spray Glaze



PRODUCT INFORMATION

Product Description

Fondant Spray Glaze is a pasty confectionary consisting of sugar, glucose syrup and a stabilising thickener. The microfine crystals are responsible for the tender glaze and the brilliant gloss. The glaze does not separate, remains elastic for a long time, does not dry out and does not flake off.

Specification

Legal Compliance

Fondant Spray Glaze is a food. It complies with the applicable provisions of the German and European Food Law, in particular with the German "Lebensmittel-, und Futtermittelgesetzbuch (LFGB)" and the European Regulation (EC) No 178/ 2002 ("General Food law"). Its packaging complies with Regulation (EC) No 1935/2004 as well as specific provisions set in Regulation (EC) No10/2011.

Sugar and glucose syrup used for the production of Fondant Spray Glaze are compliant with the requirements of Directive 2001/111/EC; the additive used complies with Regulation (EU) No 231/2012.

Physical and Chemical Parameters

	Units	Guide values	Methods
Water content	g/100 g	20 ± 0,5	Calculated ⁽¹⁾
pH- value (1:1 dilution)		5 ± 1	ICUMSA ⁽²⁾
Composition of dry matter:			
- sucrose	g/100 g	86 ± 2	HPLC
- glucose	g/100 g	2 - 3	HPLC
- maltose	g/100 g	1 - 2	HPLC
- higher saccharides	g/100 g	9 - 11	HPLC

(1) Calculated from the dry matter content, measured by refractometer
(2) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Microbiological Parameters

Parameter	Sample size	Upper guidance value	Method
	g	cfu	
Mesophilic aerobic bacteria	1	200	ICUMSA ⁽¹⁾
Yeasts	1	10	ICUMSA ⁽¹⁾
Moulds	1	10	ICUMSA ⁽¹⁾

⁽¹⁾ICUMSA International Commission for Uniform Methods of Sugar Analysis

Additional Information

Labelling

Possible sales denominations are "Fondant Spray glaze ", "Fondant" or "Fondant paste".

The product contains the following ingredients: sugar, water, glucose syrup, thickener (agar-agar).

Nutritional information

100 g FondantSpray Glaze contain according to regulation (EU) No 1169/2011:

Energy:	1360 (320)	kJ (kcal)
Fat:	0	g
of which saturates:	0	g
Carbohydrates:	80	g
of which sugars:	72	g
Protein:	0	g
Salt:	0	g

Allergens

Fondant Spray Glaze does not require allergen labelling according to Regulation (EU) No 1169/2011..

GMO

Fondant Spray Glaze does not require authorisation, labelling or traceability of genetically modified food within the scope of Regulations (EC) No 1829/2003 and (EC) No 1830/2003

Physical and technical characteristic values

Density (at 20 °C): 1.40 g/cm³ ± 0.05 g/cm³

Sensory characteristics

Appearance:	white, pasted mass with creamy consistency no visible crystals (99 % smaller than 20 µm)
Odour:	product typical
Taste:	sweet, pure, tender glaze

Storage and stability

Recommended storage conditions: temperature 20 °C± 5°C

A storage of 4 months from the date of production is possible in the original unopened packaging under the recommended storage conditions.

Trade sizes

Article	Packaging	Packaging units	
		kg	per palette
Fondant Spray Glaze	bucket	1 x 14	44
Fondant Spray Glaze	plastic drum	1 x 160	1



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