



## PRODUCT SPECIFICATION

Emission date: 12/07/2013

Revision: 05

N° recipe: G00430

**Product name: DIAMOND GLAZE GOLD**

### A. PRODUCT INFORMATION

|                                   |   |         |       |
|-----------------------------------|---|---------|-------|
| <b>DESCRIPTION / APPLICATION:</b> | “Ready to use” cold glaze to make mirror or to glaze fresh fruits.<br>Gives a shiny effect to pastries      |         |       |
| <b>DOSAGE:</b>                    | Ready to use product. Can be slightly tired before using. Low quantity of water and/or colour can be added. |         |       |
| <b>INGREDIENTS LIST:</b>          | Glucose syrup   |         | 77.8% |
|                                   | Water   |         | 21.2% |
| <b>Gelling agents:</b>            | - Pectin  | E440    | < 1%  |
|                                   | - Sodium alginate   | E401    | < 1%  |
|                                   | - Carrageenan   | E407    | < 1%  |
| <b>Acidifier:</b>                 | - Citric acid   | E330    | < 1%  |
| <b>Colourings :</b>               | - Titanium dioxide  | E171    | < 1%  |
|                                   | - Carotene  | E160(a) | < 1%  |
|                                   | - Ammonia caramel   | E150c   | < 1%  |
|                                   | - Paprika extract   | E160c   | < 1%  |
| <b>Acidity correctors:</b>        | - Concentrates (lemon, safflower  |         | < 1%  |
|                                   | - Sodium citrate  | E331    | < 1%  |
|                                   | - Calcium lactate   | E327    | < 1%  |
| <b>Preservative:</b>              | - Tricalcium phosphate  | E341    | < 1%  |
|                                   | - Potassium sorbate   | E202    | 0.09% |
| <b>PACKAGING :</b>                | Plastic pails of 5Kg net  |         |       |
| <b>STORAGE:</b>                   | Cold and dry conditions (15-20°C)   |         |       |
| <b>SHELF LIVE:</b>                | 24 months   |         |       |



# BAKELS

## *B. PHYSICAL/CHEMICAL DATA*

| Parameter   | Target | Variation | Method                      |
|-------------|--------|-----------|-----------------------------|
| <b>Brix</b> | 64,5   | +/- 1,5   | Atago refractometer PAL-3   |
| <b>PH</b>   | 4,00   | +/- 0,15  | Mettler Toledo PH-meter S20 |

## *C. ORGANOLEPTIC PROPERTIES*

|                |                               |
|----------------|-------------------------------|
| <b>Taste</b>   | Neutral                       |
| <b>Flavour</b> | Neutral                       |
| <b>Colour</b>  | Gold                          |
| <b>Texture</b> | Smooth and slightly jellified |

## *D. MICROBIOLOGICAL SPECIFICATIONS*

| Micro-organism                            | Tolerances      | Norm                       |
|---|-----------------|----------------------------|
| <b>TVC</b>                                | Max 10000 in 1g | AFNOR V08-051 02/1999      |
| <b>Yeasts</b>                             | Max 500 in 1 g  | ISO 7954 01/1987           |
| <b>Moulds</b>                             | Max 100 in 1 g  | ISO 7954 01/1987           |
| <b>E.coli</b>                             | Max 10 / g      | AFNOR V08-017 06/1980      |
| <b>Salmonella</b>                         | Negativ / 25 g  | AFNOR V08-052 05/1997      |
| <b>Enterobacteria</b>                     | Max 10 / g      | ISO 21528 partie 2 08/2004 |
| <b>Staphilococcus supposed pathogenic</b> | Max 10 / g      | NBN en ISO 6888-1 : 1999   |
| <b>Bacillus Cereus</b>                    | Max 10 / g      | NBN en ISO 7932 : 2005     |

## *E. NUTRITIONAL INFORMATION*

|                                |                 |                      |              |
|--------------------------------|-----------------|----------------------|--------------|
| <b>Energy</b>                  | 252Kcal/ 1071Kj | <b>Fat/Oil</b>       | -            |
| <b>Protein</b>                 | -               | <b>Sodium (Na)</b>   | 60 mg /100 g |
| <b>Total carbohydrates</b>     | 63 g /100 g     | <b>Dietary Fibre</b> | -            |
| <b>Available carbohydrates</b> | 63 g /100 g     |                      |              |

Data's are calculated following the control on the quality product law  
The natural raw materials of the product could create value fluctuations



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## F. FOOD INTOLERANCE DATA (according with "ALBA" list)

|    |                            |   |    |  |   |
|----|----------------------------|---|----|--|---|
| 1  | Cow's milk protein         | - | 19 | Nut oil                                | - |
| 2  | Lactose                    | - | 20 | Peanuts                                | - |
| 3  | Chicken's egg              | - | 21 | Peanut oil                             | - |
| 4  | Soy protein                | - | 22 | Sesame                                 | - |
| 5  | Soy oil                    | - | 23 | Sesame oil                             | - |
| 6  | Gluten                     | - | 24 | Glutamate                              | - |
| 7  | Wheat                      | - | 25 | Sulphite (E220 -E227)                  | ? |
| 8  | Rye                        | - | 26 | Benzoic acid and parabens (E210- E219) | - |
| 9  | Beef                       | - | 27 | AZO Dyes *                             | - |
| 10 | Pork                       | - | 28 | Tartrazine (E102)                      | - |
| 11 | Chicken                    | - | 29 | Cinnamon                               | - |
| 12 | Fish                       | - | 30 | Vanillin                               | - |
| 13 | Shell fish and crustaceans | - | 31 | Coriander                              | - |
| 14 | Maize                      | - | 32 | Celery                                 | - |
| 15 | Cocoa                      | - | 33 | Umbelliferae                           | - |
| 16 | Yeast                      | - | 34 | Carrot                                 | - |
| 17 | Legumes/pulses             | - | 35 | Lupine                                 | - |
| 18 | Nuts                       | - | 36 | Mustard                                | - |

\* = E102, E110, E122, E123, E124, E128, E129, E151, E154, E155

|   |                   |   |    |              |   |
|---|-------------------|---|----|--------------|---|
| 1 | Milk constituents | - | 19 | Wheat flour  | - |
| 2 | Milk powder       | - | 20 | Wheat meal   | - |
| 3 | Soy a lecithin    | - | 21 | Wheat starch | - |
| 4 | Soy a flour       | - | 22 | Breadcrumb   | - |
| 5 | Soy a meal        | - | 23 | Egg Yolk     | - |

+ = present

- = absent

? = could contain traces or uncertain



### G. GMO INFORMATION

| Soy ingredients                    |                 | <i>GMO</i> | <i>PCR-neg.</i> | <i>IP</i> |
|------------------------------------|-----------------|------------|-----------------|-----------|
| Soy flour                          |                 | -          | -               | -         |
| Soy beans and parts of soy beans   |                 | -          | -               | -         |
| Refined soy oil                    |                 | -          | -               | -         |
| Additives with soy components      | <i>E-number</i> | <i>GMO</i> | <i>PCR-neg.</i> | <i>IP</i> |
| Soy lecithin                       |                 | -          | -               | -         |
| Colouring (-carrier)               |                 | -          | -               | -         |
| Flavour (-carrier)                 |                 | -          | -               | -         |
| Emulsifiers                        |                 | -          | -               | -         |
| Other carriers and processing aids |                 | -          | -               | -         |

| Maize ingredients                  |                 | <i>GMO</i> | <i>PCR-neg.</i> | <i>IP</i> |
|------------------------------------|-----------------|------------|-----------------|-----------|
| Maize flour                        |                 | -          | -               | -         |
| Native maize starch                |                 | -          | -               | -         |
| Physically modified starch         |                 | -          | -               | -         |
| Refined maize oil                  |                 | -          | -               | -         |
| Starch hydrolyses                  |                 | -          | -               | -         |
| Maltodextrine                      |                 | -          | -               | -         |
| Dextrose                           |                 | -          | -               | -         |
| Glucose syrup                      |                 | -          | -               | -         |
| Additives with maize components    | <i>E-number</i> | <i>GMO</i> | <i>PCR-neg.</i> | <i>IP</i> |
| Chemically modified starch         |                 | -          | -               | -         |
| Colouring (-carrier)               |                 | -          | -               | -         |
| Flavour (-carrier)                 |                 | -          | -               | -         |
| Other carriers and processing aids |                 | -          | -               | -         |

Cross out what is applicable (+) or not (-); PCR-neg. = not analytically detectable; IP = identity preserved.

EC Directives: 1139/98, 258/97, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

|                |               |
|----------------|---------------|
| Customs tariff | 2106 90 98 45 |
|----------------|---------------|

|           |                        |
|-----------|------------------------|
| Name :    | Philippe Delahaye      |
| Function: | Laboratory responsible |
| Company:  | Bakbel Europe          |