



## PRODUCT SPECIFICATION

Emission date: 01/08/2016  
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 N° recipe: SFR0125 - G00429

**Product name: DIAMOND GLAZE SILVER**

### A. PRODUCT INFORMATION

<b>DESCRIPTION / APPLICATION:</b>	"Ready to use" cold glaze to make mirror or to glaze fresh fruits. 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		76.5%
	Water		22.2%
<i>Gelling agents:</i>	- Pectin	E440	< 1%
	- Sodium alginate	E401	< 1%
	- Carrageenan	E407	< 1%
<i>Acidifier:</i>	- Citric acid	E330	< 1%
<i>Colouring :</i>	- Titanium dioxide	E171	< 1%
<i>Acidity corrector:</i>	- Sodium citrate	E331	< 1%
	- Calcium lactate	E327	< 1%
	- Tricalcium phosphate	E341	< 1%
<i>Preservative:</i>	- Potassium sorbate	E202	0.09%
	NB : Processing aid : polysorbate 80 (E433)		
<b>PACKAGING :</b>	Plastic pails of 5Kg net <b><i>N.B: Closed packaging should not be stored at a temperature below 0°C due to possible degradation of the packaging Packaging are conform to EC regulations.</i></b>		
<b>STORAGE:</b>	Cold and dry conditions (15-20°C)		
<b>SHELFLIVE:</b>	24 months		



### ***B. PHYSICAL/CHEMICAL DATA***

<b>Parameter</b>	<b>Target</b>	<b>Variation</b>	<b>Method</b>
<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>	Silver
<b>Texture</b>	Smooth and slightly jellified

### ***D. MICROBIOLOGICAL SPECIFICATIONS***

<b>Micro-organism</b>	<b>Tolerances</b>	<b>Norm</b>
<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</b>	0 g/100g
of which saturates	0 g / 100 g
<b>Carbohydrates</b>	63 g/100g
of which sugars	63 g/100g
<b>Protein</b>	0 g / 100 g
<b>Fibre</b>	0 g / 100 g
<b>Salt</b>	0.15 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



***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. Additional Information*

- **GMO Information**

All the materials are GMO free and they are in conformity with the EC Directives 1139/98, 258/7, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

- **Radiation**

The products contain no ingredients treated with ionizing radiation.

- **Contaminants**

Contaminants: Conform EU Regulation 1881/2006 + later amendments.

Pesticides: Conform EU Regulation 396/2005 + later amendments.

Suitable for vegetarians, vegans.

All our product are certified Halal & Kasher

Customs tariff	2106 90 98
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