



PRODUCT SPECIFICATION

Emission date: 25/07/2016

Revision: 11

N° recette: SFR0011 - G00014

Product name: DIAMOND GLAZE WHITE

A. PRODUCT INFORMATION

DESCRIPTION / APPLICATION:	"Ready to use" cold glaze to make mirror or to glaze fresh fruits. Gives a shiny effect to pastries		
DOSAGE:	Ready to use product. Can be slightly tired before using. Low quantity of water and/or colour can be added.		
INGREDIENTS LIST:	Glucose syrup		77.4%
	Water		21.2%
<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	0.07%
	Flavouring		< 1%
PACKAGING :	Plastic pails of 5Kg net <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>		
STORAGE:	Cold and dry conditions (15-20°C)		
SHEFLIVE:	24 months		



B. PHYSICAL/CHEMICAL DATA

Parameter	Target	Variation	Method
Brix	66	+/- 1	Atago refractometer PAL-3
PH	3,95	+/- 0,15	Mettler Toledo PH-meter S20

C. ORGANOLEPTIC PROPERTIES

Taste	Vanilla
Flavour	Vanilla
Colour	White
Texture	Smooth and slightly jellified

D. MICROBIOLOGICAL SPECIFICATIONS

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

E. NUTRITIONAL INFORMATION

Energy	251Kcal/ 1066Kj
Fat	0 g/100g
of which saturates	0 g/ 100g
Carbohydrates	62.7 g/100g
of which sugars	62.7 g/100g
Protein	0 g / 100 g
Fibre	0 g / 100 g
Salt	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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