

|          |        |              |
|----------|--------|--------------|
| Item n°: | PF0946 | SAPHIRE GOLD |
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Issued: 19-09-18

## I. PRODUCT INFORMATION

|             |   |
|-------------|---|
| Description | A superior range of hot concentrated glazes, providing professional pastry chefs with a convenient product which is of excellent quality. |
|-------------|---|

|                     |  |
|---------------------|--|
| Instructions of use | Heat the glaze with water (50-80%) in a pan to 95°C. Once the glaze has dissolved completely, gently stir the mixture before applying it with a brush. |
|---------------------|--|

| Ingredients list  | Ingredient                       | E-number  | Origin  | Quantity (%) |
|-------------------|----------------------------------|-----------|---------|--------------|
|                   | Glucose syrup                    |           | B, F    | 61,8         |
|                   | Water                            |           | B       | 23,2         |
|                   | Sugar                            |           | B       | 10,8         |
| Gelling agent     | Pectin                           | E440      | DK      | 1,5          |
|                   | Apricot juice concentrate        |           | IT, ES  | 1,5          |
|                   | Concentrates (carrot, pumpkin)   |           | NL      | <1           |
|                   | Concentrates (safflower, lemon ) |           | NL      | <1           |
|                   | Flavouring                       |           | B       | <1           |
|                   | Natural flavouring               |           | see doc | <1           |
| Acid              | Citric acid                      | E330      | B       | <1           |
| Acidity regulator | Calcium lactate                  | E327      | CN      | <1           |
| Acidity regulator | Tricalcium phosphate             | E341(iii) | IL      | <1           |
| Acidity regulator | Trisodium citrate                | E331(iii) | CN      | <1           |
| Gelling agent     | Carrageenan                      | E407      | PH      | <1           |
| Preservative      | Potassium sorbate                | E202      | CN      | <1           |

|           |                   |                   |
|-----------|-------------------|-------------------|
| Packaging | Net weight (kg)   | 7                 |
|           | Gross weight (kg) | 7,548             |
|           | Type of packaging | Plastic pail (PP) |

|            |           |                    |            |
|------------|-----------|--------------------|------------|
| Shelf-life | 24 months | Storage conditions | Clean, dry |
|------------|-----------|--------------------|------------|

## II. Physical / chemical parameters

|      |     |
|------|-----|
| BRIX | 65  |
| PH   | 3,5 |

## III. Microbiological specifications

|                            |              |
|----------------------------|--------------|
| TPC                        | < 10.000 / g |
| Yeasts                     | < 500 / g    |
| Moulds                     | < 100 / g    |
| E. coli                    | < 10 / g     |
| Salmonella                 | 0 / 25g      |
| Enterobacteria             | < 10 / g     |
| Staph. Supposed pathogenic | < 10 / g     |
| B. cereus                  | < 10 / g     |

#### IV. Nutrition

|                             |        |                  |       |
|-----------------------------|--------|------------------|-------|
| Energy (Kcal)               | 259,6  | Protein (g/100g) | 0,1   |
| Energy (KJ)                 | 1102,7 | Fibre (g/100g)   | 1,2   |
| Carbohydrates (g/100g)      | 64,1   | Salt (g/100g)    | 0,274 |
| of which sugar (g/100g)     | 50,8   | Sodium (mg/100g) | 107,8 |
| Fat (g/100g)                | 0,0    |                  |       |
| of which saturates (g/100g) | 0,0    |                  |       |

#### V. Food intolerance (ALBA List)

|                         |   |                                       |   |
|-------------------------|---|---------------------------------------|---|
| Cow's milk protein      | N | Nut oil                               | N |
| Lactose                 | N | Peanuts                               | N |
| Chicken's egg           | N | Peanut oil                            | N |
| Soy protein             | N | Sesame                                | N |
| Soy oil                 | N | Sesame oil                            | N |
| Gluten                  | N | Glutamate                             | N |
| Wheat                   | N | Sulphite (E220-E227)                  | ? |
| Rye                     | N | Benzoic acid and parabens (E210-E219) | N |
| Beef                    | N | AZO dyes                              | N |
| Pork                    | N | Tartrazine (E102)                     | N |
| Chicken                 | N | Cinnamon                              | N |
| Fish                    | N | Vanillin                              | N |
| Shellfish & crustaceans | N | Coriander                             | N |
| Maize                   | N | Celery                                | N |
| Cocoa                   | N | Umbelliferae                          | N |
| Yeast                   | N | Carrot                                | Y |
| Legumes/pulses          | N | Lupine                                | N |
| Nuts                    | N | Mustard                               | N |
| Milk constituents       | N | Wheat flour                           | N |
| Milk powder             | N | Wheat meal                            | N |
| Soy lecithin            | ? | Wheat starch                          | N |
| Soy flour               | N | Breadcrumbs                           | N |
| Soy meal                | N | Egg yolk                              | N |

#### VI. Additional information

|                    |   |
|--------------------|---|
| GMO                | All the materials are GMO free and they are in conformity with the EU directives 1139/98, 258/7, 49/2000, amended by 1829/2003 and 1830/2003.   |
| Radiation          | The product is free from ionized ingredient.  |
| Contaminants       | Bakbel products are conform to EU regulations 1881/2006 + later amendments and 396/2005 and later amendments regarding contaminants, pesticides, heavy metal and mycotoxins residues. |
| Special diet       | Bakbel products are all suitable for vegetarians and vegans. They are also halal and kosher certified.  |
| Custom tariff code | 2106 90 98  |

#### VII. Authorization

This document is issued upon request and is therefore electronically signed.

Signed by: Isabelle Schietaert  
On the: 19-09-2018