

Item n°:	pf0858	DIAMOND GLAZE CHOCOLATE
Issued:	06-08-19	

I. PRODUCT INFORMATION

Description	A high-quality range of cold application glazes which delivers a great shiny effect. It's designed to be used on pastries, cakes and desserts such as mousses, cheesecakes and bavaois, where a hot glaze cannot be used. It can be applied with a brush to fresh fruit or spread on cakes using a palette knife.
-------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Instructions of use	Ready to use product. Can be slightly stired before use. Low quantity of water (5-10%) and/or colour can be added. For brush application.
---------------------	-------------------------------------------------------------------------------------------------------------------------------------------

Ingredients list	Ingredient	E-number	Origin	Quantity (%)
	Sugar		B	39,1
	Glucose syrup		B, F	27,9
	Water		B	22,8
	Fat reduced cocoa powder		GH, CI, CM, NG	5,0
	Modified starch	E1442	NL	3,8
Colour	Caramel	E150a	F	1,2
	Natural cocoa flavour with other natural flavourings		F	<1
Acid	Lactic acid	E270	B	<1
Preservative	Potassium sorbate	E202	CN	<1

Packaging	Net weight (kg)	5
	Gross weight (kg)	5,43
	Type of packaging	Plastic pail (PP)

Shelf-life	18 months	Storage conditions	Clean, dry and cool conditions (<20°C)
------------	-----------	--------------------	----------------------------------------

II. Physical / chemical parameters

	Min	Target	Max
BRIX	68	70	72
PH	5,3	5,55	5,8

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)	273,0	Protein (g/100g)	1,0
Energy (KJ)	1158,8	Fibre (g/100g)	1,5
Carbohydrates (g/100g)	65,3	Salt (g/100g)	0,111
of which sugar (g/100g)	56,2	Sodium (mg/100g)	43,7
Fat (g/100g)	0,5		
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	Y
Shellfish & crustaceans	N	Coriander	N
Maize	Y	Celery	N
Cocoa	Y	Umbelliferae	N
Yeast	N	Carrot	N
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	Breadcrumb	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.
Other foreign bodies	Bakbel products are carefully checked against foreign bodies. Please be aware that some endogenous foreign bodies can sometimes remain (pits, leaves, stems, etc).
Special diet	This product is suitable for vegetarians and vegans. It is also halal and kosher certified.
Custom tariff code	1806 20 95

VII. Authorization

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

Signed by: Isabelle Schietaert
On the: 6-08-2019