

Technical datasheet

Item n°: PF0724 DIAMOND GLAZE NEUTRAL

Issued: 04-06-18

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 bavarois, 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 (%)
	Glucose syrup		В, F	77,3
	Water		В	21,7
	Natural flavouring		В	<1
Acid	Citric acid	E330	В	<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
Gelling agent	Pectin	E440	DK	<1
Gelling agent	Sodium alginate	E401	DK	<1
Preservative	Potassium sorbate	E202	CN	<1
NB : Pocessing aid : polysorbate	e 80 (E433)			
	Net weight (kg)	5		
Packaging	Gross weight (kg)	5,43		

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	Type of packaging	Plastic pail (PP)	

Shelf-life	24 months	Storage conditions	Clean, dry

II. Physical / chemical parameters

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BRIX	64,75
PH	4

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)	259,4	Protein (g/100g)	0,0	
Energy (KJ)	1102,5	Fibre (g/100g)	0,3	
Carbohydrates (g/100g)	64,7	Salt (g/10g)	0,0	
of which sugar (g/100g)	48,8	Sodium (mg/100g)	37,1	
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)	r N	
Beef	N	AZO dyes	N	
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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	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				
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GMO		are GMO free and they are in conformity with the Elded by 1829/2003 and 1830/2003.	J directives 1139/98, 258/7,	
	13/ 2000, umene	1025/2005 and 1050/2005.		
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 kasher certified.	

VII. Authorization

Custom tariff code

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

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Signed by: Isabelle Schietaert
On the: 4-06-2018