

Product Specification

Product No. : 800917 - G10461

Date : 07/07/2011

Product-Name : DECORGEL WHITE

Version : 2.5F

1. General product information

Legal name : Cold glaze.

Product description : Finishing glaze for mirror. Ready-to-use product. To be used cold on frozen bavaois to give a shiny appearance.

Application : Bakery.

Food legislation Directives : Directives 2000/13/EC (labelling, presentation and advertising),
EC 1139/08 amended by 49/2000 and further amended by 1830/2003 (GMO),
EC 2001/18 amended by 50/2000 and further amended by 1829/2003(GMO),
Directives 1334/2008/EC (flavouring regulation).

Sensory data :

Taste/odour :	Neutral
Colour :	White
Texture :	Smooth and homogeny

Ingredients :	Ingredient	E-number
	Glucose syrup (contains sulfites)	
	Water	
	Gelling agents : - pectin	E440
	- sodium alginate	E401
	- carrageenan	E407
	- xanthan gum	E415
	Acidifier : citric acid	E330
	Colouring : titanium dioxide	E171
	Acidity regulators : - trisodium citrate	E331(iii)
	- tricalcium phosphate	E341(iii)
	Preservative : potassium sorbate	E202
	Flavouring	



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QUID-
information :

Basic
recipe/Dosage :

Customs tariff : 2106 9098 45

Dangerous
Good :

yes

no

2. Analytical data

Parameter	Target	Range	Method
Brix	65	63 - 67	Refraction Atago 200
pH	3.9	3.7 – 4.1	Mettler Toledo MP120

3. Package information

Legislation : Packaging adheres to EC regulations

Material : Tins and pails

Content : Tins : 6 x 0.85 kg → **8 x 0.85 kg** & 6 x 3.15 kg → **3 x 3.15 kg** - Pails : 7 kg

SAP-Nr : 0.85kg : 800917107 // **800917344**

3,15 kg : 800917043 // **800917330** - 800917123 - 880917113 // **800917333** –

7 kg : 800917101 – 800917114 – 801208034- 801208314 – 881208114 //

800917301 – 800917307

Microbiological Parameters :

	Value max.	Target	Method
TVC	1000/gr	100/gr	AFNOR V08-051 02/1999
E.coli	10/gr	Negative/gr	AFNOR V08-017 06/1980
Coliform bacteria	10/gr	Negative/gr	AFNOR V08-050 02/1999
Yeast	100/gr	10/gr	ISO 7954 01/1987
Moulds	100/gr	10/gr	ISO 7954 01/1987
Salmonella	Negative/25gr	Negative/25gr	AFNOR V08-052 05/1997
Enterobacteriaceae	10/gr	Negative/gr	ISO 21528 part 2 08/2004
Listeria	Negative/25gr	Negative/25gr	ISO 10560

Shelf life : 2 years for tins - 1 year for pails (from date of manufacture)

Storage conditions : Preferably in a cold and dry place

4. Nutritional information

Energy	1077 kJ	253 kcal	Fat	/	g/100g
Protein	/	g/100g	Saturated Fat	/	g/100g
Milk protein	/	g/100g	Monounsaturated fat	/	g/100g
Carbohydrates	63	g/100g	Polyunsaturated fat	/	g/100g
Of which sugar	62,8	g/100g	Trans fatty acid	/	g/100g
Starch	/	g/100g	Milk fats	/	g/100g
Dietary Fibre	0,5	g/100g	Sodium	37	mg/100g
			Cholesterol	/	mg/100g

5. Allergen information (according to ALBA)

+ = contains

- = free from

? = may contain traces, or unknown

01	?	cow's milk protein	18	-	nuts
02	?	lactose	19	-	nut oil
03	?	chicken's egg	20	-	peanuts
04	?	soya protein	21	-	peanut oil
05	?	soya oil	22	-	sesame
06	(*)	gluten	23	-	sesame oil
07	(**)	wheat	24	-	glutamate
08	-	rye	25	+	sulfite (E220 – E227) > 10 ppm
09	-	beef	26		
10	-	pork	27		
11	-	chicken	28		
12	-	fish	29		
13	-	shellfish, molluscs and crustaceans	30		
14	?	maize	31	-	coriander
15	?	cocoa	32	-	celery
16			33		
17	-	legumes/pulses	34	?	carrot
			35	-	lupine
			36	-	mustard

(*) conform Codex Alimentarius Stan 118/1981 : free of gluten if nitrogen content < 0.05g on 100g

(**) glucose syrup from wheat has not to be declared acc. Commission Directive 2007/68/EC

Overview of the presence / absence of ingredients :

? milk constituents	- wheat flour
? milk powder	- wheat meal
? soya lecithin	- wheat starch
- soya flour	- breadcrumb
- soya meal	? egg yolk

Suitable for vegetarians **Yes**

Suitable for vegans **Yes**

6. Additional information

GM Information This product is free from GM-ingredients and GM additives. Therefore, the product does not require labelling according to EC Directives 1139/98, 258/97, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

Prepared by :	Dolhen Catherine, Gabor Elena
Updated by :	Dechilly Dorothée – Champenois karine
Modification :	Updated allergens and nutritional information, E number for export, list of ingredients – Deletion of 800917653 // 800917331 – withdrawal and segregation 801208101 // 800917308
Position :	Food Law Department
On behalf of :	Unifine Food & Bake Ingredients

This product has been manufactured under Belgian and ECC regulations.