

PRODUCT SPECIFICATION

Item # 41021

Emission date: 18/09/2012

Revision: 10

Product name: MIRROR GLAZE DELUXE NEUTRAL – NAPMIROIR NEUTRAL

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		
	Water		
Gelling agents:	- Pectin	E440	
	- Sodium alginate	E401	
	- Carrageenan	E407	
Acidifier:	- Citric acid	E330	
Acidity corrector:	- Sodium citrate	E331	
	- Calcium lactate	E327	
	- Tricalcium phosphate	E341	
Preservative:	- Potassium sorbate	E202	
	Natural flavouring		
PACKAGING :	Plastic pails of 7Kg net <u>N.B:</u> Closed packaging should not be stored at a temperature below 0°C due to possible degradation of the packaging		
STORAGE:	Cold and dry conditions (15-20°C)		
SHELFLIVE:	24 months		

B. PHYSICAL/CHEMICAL DATA

Parameter	Target	Variation	Method
Brix	64,5	+/- 1,5	Atago refractometer PAL-3
PH	4,00	+/- 0,15	Mettler Toledo PH-meter S20

C. ORGANOLEPTIC PROPERTIES

Taste	Slightly fruity
Flavour	Neutral
Colour	Transparent
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	246Kcal/ 1045Kj	Fat/Oil	-
Protein	-	Sodium (Na)	10 mg /100 g
Total carbohydrates	61.5 g /100 g	Dietary Fibre	-
Available carbohydrates	61.5 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	Breadcrumbs	-
5	Soy a meal	-	23	Egg Yolk	-

+ = present

- = absent

? = could contain traces or uncertain

G. GMO INFORMATION

Soy ingredients		GMO	PCR-neg.	IP
Soy flour		-	-	-
Soy beans and parts of soy beans		-	-	-
Refined soy oil		-	-	-
Additives with soy components	E-number	GMO	PCR-neg.	IP
Soy lecithin		-	-	-
Colouring (-carrier)		-	-	-
Flavour (-carrier)		-	-	-
Emulsifiers		-	-	-
Other carriers and processing aids		-	-	-

Maize ingredients		GMO	PCR-neg.	IP
Maize flour		-	-	-
Native maize starch		-	-	-
Physically modified starch		-	-	-
Refined maize oil		-	-	-
Starch hydrolysates		-	-	-
Maltodextrine		-	-	-
Dextrose		-	-	-
Glucose syrup		-	-	-
Additives with maize components	E-number	GMO	PCR-neg.	IP
Chemically modified starch		-	-	-
Colouring (-carrier)		-	-	-
Flavour (-carrier)		-	-	-
Other carriers and processing aids		-	-	-

Cross out what is applicable (+) or not (-); PCR-neg. = not analytically detectable; IP = identity preserved.

EC Directives: 1139/98, 258/97, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

Customs tariff	2106 90 98 45
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