



PRODUCT SPECIFICATION

Emission date: 08/12/2014

Revision: 07

N° recipe: G00292

Product name: SUPERGLANS NEUTRAL

A. PRODUCT INFORMATION

DESCRIPTION / APPLICATION:	<p>“Ready to use” liquid form glazes to be used in automatic glazing machines (Bakon, W&V...). Using temperature range: 80-90°C. Easy to spray with automatic glazing machines. Excellent stability. Incomparable brilliance & transparency on finished product. Use to cover pastries to protect them against oxidation and make them shiny. Freeze thaw stable product.</p>		
DOSAGE:	Ready to use product , using temperature 75-90°C		
INGREDIENTS LIST:	Water		49.2%
	Glucose syrup		26.3%
	Sugar		22.1%
<i>Gelling agents:</i>	- Pectin	E440	1-2%
	- Carrageenan	E407	< 1%
<i>Acidifier:</i>	- Citric acid	E330	< 1%
<i>Preservative:</i>	- Potassium sorbate	E202	0,1%
<i>Acidity correctors:</i>	- Potassium citrate	E332	< 1%
	- Calcium chloride	E509	< 1%
	Natural flavouring		< 1%
PACKAGING :	<p>Bag in box 15Kg net <i>N.B: Closed packaging should not be stored at a temperature below 0°C due to possible degradation of the packaging</i> <i>Packaging are conform to EC regulations.</i></p>		
STORAGE:	Cold and dry conditions (15-20°C)		
SHELF LIVE:	1 year		



B. PHYSICAL/CHEMICAL DATA

Parameter	Target	Variation	Method
Brix	45,5	+/- 1,5	Atago refractometer PAL-3
PH	3,60	+/- 0,15	Mettler Toledo PH-meter S20
Hardness of the gel	12	+/- 2	Penetrometer PNR10

C. ORGANOLEPTIC PROPERTIES

Taste	Slightly fruity
Flavour	Slightly fruity
Colour	Transparent
Texture	Liquid texture

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	176Kcal/743Kj
Fat	0g/100g
of which saturates	0g/100g
Carbohydrates	43.7g/100g
of which sugars	43.7g/100g
Protein	0g/100g
Fibre	0g/100g
Salt	0.3g/100g

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	Breadcrumb	-
5	Soy a meal	-	23	Egg Yolk	-

+ = present

- = absent

? = could contain traces or uncertain



G. Additional Information

- **GMO Information**

All the materials are GMO free and they are in conformity with the EC Directives 1139/98, 258/7, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

- **Radiation**

The products contain no ingredients treated with ionizing radiation.

- **Contaminants**

Contaminants: Conform EU Regulation 1881/2006 + later amendments.

Pesticides: Conform EU Regulation 396/2005 + later amendments.

Suitable for vegetarians, vegans.

All our product are certified Halal & Kasher

Customs tariff	2106 90 98
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