

Product specification

Celebration Dry Fondant

Description

A very fine, free flowing white powder, free from abnormal odours and flavours and free from visible extraneous material.

Chemical/Physical

	Max	Typically	Method
Solution Colour (ICUMSA Units)		35	METHOD-WS-008 50% sugar solution, 0.45µm membrane filtration, absorbance at 420nm
Loss on Drying (%)	0.7	0.1 - 0.6	METHOD-WS-004 Oven for 3hr @ 105°C
SO ₂ (mg/kg)	9	1 - 4	METHOD-WS-020 Alkaline soln with bleached rosaniline and formaldehyde, absorbance at 570nm
Particle size > 106 µm (%) Mean aperture i(µm)	1.0	10 - 15	Laser particle sizer
Dried glucose syrup %	11.5	8.5 - 11.5	
Lead (mg/kg)	0.5	< 0.05	Atomic absorption
Arsenic (mg/kg)	1.0	< 0.05	Atomic absorption
Copper (mg/kg)	2.0	< 0.05	Atomic absorption

Microbiological

	Typically	Limit
Mesophilic Bacteria (per g)	< 500	< 1200
Yeasts (per g)	< 10	< 50
Moulds (per g)	< 10	< 50

Nutritional Data

100g Provides:	Typically
Energy	1695 kJ (399 kcal)
Fat	0 g
Of which	
Saturates	0 g
Carbohydrates	99.7 g
Of which	
Sugar	99.7 g
Protein	0 g
Salt	0 g

Origin

Produced from Sugar Beet grown in the UK and glucose syrup produced from maize/wheat grown in the France.

Additional Ingredients

Dried glucose syrup

Food Intolerance Data - The following are not used during any part of the process of extracting sugar from beet, nor are they present in our milled sugar.

Wheat / Barley / Rye / Oats Gluten	Animal/ Animal Derivatives	Polyols
Yeast / Yeast Products	Meat Products	BHA's / BHT's
Soya / Soya Derivatives	Milk Products	Azo Dyes
Seed / Seed Derivatives	Lactose	Anti-oxidants
Sesame/Sesame Derivatives	Other Dairy Products	Phenylalanine
Nuts / Nut Derivatives	Mustard/ Mustard Products	Glutamates
Peanuts/Peanut Derivatives	Egg / Egg Products	Benzoates
Celery/Celeryiac	Salt	HVP / TVP
Lupin / Lupin Derivatives	Preservatives	GMO's
Seafood/Seafood Derivatives	Artificial Colours	SO ₂ is present at under 10mg/kg
Fish/Fish Derivatives	Natural Colours	Mineral Hydrocarbons
Crustaceans/molluscs & Derivatives	Caffeine	

Certification

This product has Kosher status (parev), but not for passover.
(copy of certificate can be supplied on request)

Declaration For Use

Sugar and spray dried glucose syrup or sugar and glucose syrup (if reconstituted)

Storage

Cool, dry environment, below 65% RH and at 10-20°C avoiding temperature fluctuations in excess of 5°C in any 24h period. The product should not be subject to any draughts. Avoid direct light and sources of ignition. Do not store close to substances with strong odours.

Shelf Life (Usable Life)

Up to 32 weeks from the date of production if good storage practice is observed (Usable life has been assessed as the period of time under appropriate storage conditions where the product remains free flowing. Product that has exceeded its 'usable life' will be fit for use provided its flowability is acceptable as no other quality parameters will be affected) Does not require a best before date (refer to Food Labelling regulations 1996)

Pallet Specification

All BS pallets are wooden pallets, dimensions 1000mm x 1200mm (2.5), height 161mm (3) with nominal weight of 26kg. Open boarded two-way entry. Waterproof paper cover applied to deck before loading with bagged product.



Packaging

Code	Description	Details	Dimensions
55471	20kg Bag	3-ply, open mouth paper sack (inc. polyethylene layer) flat pasted. Bottom folded to back with bottom cap, mouth closed by stitching. 40 sacks per pallet covered with polyethylene hood	Face width 530 +/-5mm Flat length 710 +/-10mm Bottom size: 150 +/-5mm
55450	800kg Bag	Woven coated polypropylene flexible intermediate bulk container (big bag).	Base 96 x 96cm Height 160cm 4 lifting loops

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