

347250 INSTANT SUPERGLAZE APRICOT

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TYPE			NUTRITIONAL INFORMATION / 100g			
Ready to use confectionery glaze for application by hand			Energy	733 kJ / 175 Kca	1	
or through spray equipment.			Fat	Nil		
			(of which saturates)	Nil		
USAGE			Carbohydrate	43.3 g		
			(of which sugars)	38.4 g		
Recommended operating temperatures 75-90°C			Protein	Trace		
			Salt	0.1 g		
COMPOSITION % Country of Origin MICROBIOLOGICAL TARGETS						
		<u> </u>	Total Viable Count	100 /g		
			Total	10/g		
			Enterobacteriaceae			
			Yeast & Moulds	10/g		
Water	50-55	UK				
Sugar	35-40 Netherlands, UK FOOD INTOLERANCE DATA					
Glucose Syrup	5-10	UK, France	TOOD II (TODDEILII)	Present in	Present	Present
Gelling Agent: E440	<1	France		formulation	on Line	on Site
Citric Acid E330	<1	China	Peanuts	No	No	No
Stabiliser: E450i	<1	Israel	Tree Nuts	No	No	No
Preservative: E200	Trace	China	Sesame Seeds	No	No	No
Calcium Lactate	Trace	Netherlands,	Milk (Including Lactose)	No	Yes	Yes
E327	Trace	France				
Natural colours:	Trace	Australia,	Eggs	No	No	Yes
E160a, E160c	11400	Germany				
Natural Flavouring	Trace	Netherlands	Fish	No	No	No
Dimethyl	Trace	recircitatios	Crustaceans & Shellfish	No	No	No
Polysiloxane: E900	Trace	USA				
1 oryshoxane. L700	Tracc	USA				
			Soya	No	Yes	Yes
INGREDIENTS IN BOLD ARE DECLARABLE			Cereals containing Gluten	No	Yes	Yes
			Celery	No	No	No
PACKAGING			Mustard	No	No	No
15kg net in food grade polythene bag in cardboard carton			Lupin	No	No	No
			Sulphur dioxide and	Yes: in Glucose	Yes	Yes
SHELF LIFE & STORAGE			sulphites >10mg/kg	Syrup max. 61ppm	I a	
			GM Labelling required	No		
360 days, Cool and Dry Conditions			Suitable for	Yes		
500 days, Cool and Dry Conditions			Vegetarians	i es		
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Checked By: NP