

# 347250 INST SUPERGLAZE APRICOT - 15Kg

## TYPE

Ready to use confectionery glaze for application by hand or through spray equipment.

#### USAGE

Recommended operating temperatures 75-90oC

COMPOSITION	%	Country of Origin	
Water	50-55	The UK	
Sugar	35-40	The UK, Mauritius, Zambia,	
8		Mozambique	
Glucose Syrup	5-10	The UK	
Gelling Agent: E440	<1	France	
Pectin			
Acidity Regulator:	<1	Netherlands, Colombia,	
E330 Citric Acid,		China, Thailand, Morocco	
E327 Calcium			
Lactate, E450(i)			
Sodium Acid			
Pyrophosphate			
Preservative: E200	trace	China	
Sorbic Acid			
Colours: E160a(iii)	trace	Germany, China	
Beta-Carotene,			
E160c Paprika			
Extract			
Natural Flavouring	trace	The UK, France, United	
		States, Germany,	
		Netherlands, China,	
		Ukraine, India	
Anti-Foaming	trace	United States, Belgium,	
Agent: E900		Malaysia, Philippines	
Dimethyl			
Polysiloxane			

**Ingredient Declaration:** Water, Sugar, Glucose Syrup, Gelling Agent (E440 Pectin), Acidity Regulators (E330 Citric Acid, E327 Calcium Lactate, E450 (i) Sodium Acid Pyrophosphate), Preservative (E200 Sorbic Acid), Colours (E160a (iii) Beta-Carotene, E160c Paprika Extract), Natural Flavouring.

# NUTRITIONAL INFORMATION/100g

Energy	732 kJ / 172 kcal
Fat	0.01 g
(Of which saturates)	0.00 g
Available Carbohydrate	42.83 g
(Of which sugars)	42.81 g
Protein	0.01 g
Fibre	0.51 g
Salt	0.10 g

### MICROBIOLOGICAL TARGETS

Total Enterobacteriaceae	<10 cfu/g
Yeast & Moulds	<100 cfu/g
E. coli	<10 cfu/g
Staphylococcus	<20 cfu/g

#### FOOD INTOLERANCE DATA

	Present in	Present on	Present
	Formulation	Line	on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including	No	No	Yes
lactose)			
Eggs	No	No	Yes
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	No	Yes
Cereals	No	Yes	Yes
containing			
Gluten			
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide	No	No	No
and sulphites			
>10mg/kg			
GM labelling	No		
required			
Suitable for		Yes	
Vegans &			
Vegetarians			

## Regulation (EC) No. 1272/2008 CLP: Not Classified

#### PACKAGING

15kg net in food grade polythene bag in cardboard carton

#### SHELF LIFE AND STORAGE

360 days, cool and dry conditions

Version: 9	Issued By:	Date:	Checked By:		
	JH	07/09/2018	SW		
Reason for new version: Spec review, updated countries of origin, and allergens on line.					

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