

PRODUCT SPECIFICATION

Dawn Glossy Icing Caramel Flavour 14 kg 7.73024.100

General Information

Legal Name:	Icing
Product description:	Caramel flavoured icing for coating and decorating of sweet bakery. Freeze-thaw stable
Application:	Ready to use from the pail or warm to 40-45°C for dipping and enrobing

List of ingredients

sugar, glucose syrup (SULPHITES), water, vegetable fat (coconut), humectant (sorbitol syrup), caramel 1,8 % (sugar, water), emulsifier (E471), preservative (potassium sorbate), natural flavouring, salt, acids (citric acid).

Composition

Ingredient	Description	E-No.	Source
sugar			sugar beet, sugar cane
glucose syrup (SULPHITES)			wheat
water			mineral
vegetable fat	coconut		coconut
humectant	sorbitol syrup	E420ii	maize
caramel 1,8 %	sugar, water		
emulsifier	E471	E471	sunflower
preservative	potassium sorbate	E202	synthetic
natural flavouring			
salt			mineral
acids	citric acid	E330	synthetic

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Nutritional Information

Nutritional information per 100 g of product

Nutrient	Value	Unit
Energy	1.604	kJ
Energy	380	kcal
Fat	7,0	g
of which saturates	5,5	g
Carbohydrate	80	g
of which sugars	72	g
Fibre	0,00	g
Protein	0,00	g
Salt	0,09	g

Allergens

+ = present, - = absent, ? = may contain traces

Allergen	Value	Source
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-	
Wheat	-	
Spelt	-	
Kamut	-	
Rye	-	
Barley	-	
Oats	-	
Crustaceans and products thereof	-	
Eggs and products thereof	-	
Fish and products thereof	-	
Peanuts and products thereof	-	
Soya beans and products thereof	-	
Milk and products thereof (including lactose)	-	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	-	
Almond	-	
Hazelnuts	-	
Walnuts	-	
Cashews	-	

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Pecan nuts	-	
Brazil nuts	-	
Pistachio nuts	-	
Macadamia / Queensland nuts	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	+	glucose syrup (SULPHITES)
Lupin and products thereof	-	
Molluscs and products thereof	-	

Dietary Information

Diets	Suitability
Halal	yes
Kosher	no
Vegans	yes
Vegetarians	yes
Kosher Certificate	no
Halal Certificate	yes

Sensoric Parameters

Taste: caramel
Odor: caramel
Colour: brown
Texture: hard to soft following the temperature

Microbiological Parameters

Parameters	Target	Minimum	Maximum	Method
Total plate count			1000/G	
Yeast			100/G	
Moulds			100/G	
Coliform bacteria			10/G	
Osmophilic yeast			5000/G	

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Regulatory information

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Food Contact Material:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

Storage instructions and shelf life

Storage conditions: Keep preferably in a cool and dry place

Shelf life 12 months

Packaging Information

Primary packaging: Bucket 14 KG