



Product Specification

Product No. : 800402 - G10273

Date : 16/02/2015

Product-Name : DECORGEL NEUTRAL

Version : 3.9F

1. General product information

Legal name : Cold glaze

Product description : Ready to use glaze for making mirror on bavarois and for glazing fresh fruit. Gives a shiny effect to pastries.

Application : Bakery

Food legislation Directives : Regulation 1169/2011/EU (labelling, presentation and advertising),
EC 1139/08 amended by 49/2000 and further amended by 1830/2003 (GMO),
EC 2001/18 amended by 50/2000 and further amended by 1829/2003 (GMO),
EC Regulation 1334/2008 (flavouring regulation).

Sensory data : Taste/odour Neutral

Colour : Clear, transparent

Texture : Smooth

Ingredients :

Ingredient	E-number	
Glucose syrup (contains sulfites)		
Water		
Gelling agents: - pectin	E440(ii)	
- sodium alginate	E401	
- carrageenan	E407	
- xanthan gum	E415	
Acid: citric acid	E330	
Natural apple flavouring		
Acidity regulators: - trisodium citrate	E331(iii)	
- tricalcium phosphate	E341(iii)	
Preservative: potassium sorbate	E202	



2. Analytical data

Parameter	Target	Range	Method
Brix	65.4	62.9 – 67.9	Refraction Atago 200
pH	3.9	3.6 – 4.2	Mettler Toledo MP120

3. Package information

Legislation : Packaging adheres to EC regulations

Material : Plastic pails, tins

Content : Tins: 1 kg and 3.15 kg - Pails : 5 kg - 7 kg and 13 kg

SAP-Nr : 1 kg: 800402340 - 800402344 - 800402345

3.15 kg: 800402333 - 800402335

5 kg: 800402304

7 kg: 800402301 - 800402302 - 800402306 - 800402307 - 800402311

13 kg: 800402300

Microbiological Parameters :

	Value max.	Target	Method
TVC	1000/gr	100/gr	AFNOR V08-051 02/1999
E.coli	10/gr	Negative/gr	AFNOR V08-017 06/1980
Coliform bacteria	10/gr	Negative/gr	AFNOR V08-050 02/1999
Yeast	100/gr	10/gr	ISO 7954 01/1987
Moulds	100/gr	10/gr	ISO 7954 01/1987
Salmonella	Negative/25gr	Negative/25gr	AFNOR V08-052 05/1997
Enterobacteriaceae	10/gr	Negative/gr	ISO 21528 part 2 08/2004
Listeria	Negative/25gr	Negative/25gr	ISO 10560

Shelf life : 2 years for tins - 1 year for pails (from date of manufacture)

Storage conditions : Preferably in a cold and dry place



4. Nutritional information

Energy	1060 kJ	250 kcal	Fat	< 0.1	g/100g
Protein		g/100g	Saturated Fat	< 0.1	g/100g
Milk protein		g/100g	Monounsaturated fat		g/100g
Carbohydrates	62.1	g/100g	Polyunsaturated fat		g/100g
Of which sugar	39.1	g/100g	Milk fats		g/100g
Starch		g/100g	Sodium	78	mg/100g
Dietary Fibre	0.6	g/100g	Salt	0.20	g/100g

5. Allergen information (according to ALBA)

+ = contains

- = free from

? = may contain traces, or unknown

01	?	cow's milk protein	18	-	nuts
02	?	lactose	19	-	nut oil
03	?	chicken's egg	20	-	peanuts
04	?	soya protein	21	-	peanut oil
05	?	soya oil	22	-	sesame
06	(*)	gluten	23	-	sesame oil
07	(**)	wheat	24	-	glutamate
08	-	rye	25	+	sulfite (E220 – E227) > 10 ppm
09	-	beef	26		
10	-	pork	27		
11	-	chicken	28		
12	-	fish	29		
13	-	shellfish, molluscs and crustaceans	30		
14	?	maize	31	-	coriander
15	?	cocoa	32	-	celery
16			33		
17	-	legumes/pulses	34	?	carrot
			35	-	lupine
			36	-	mustard

(*) conform to the regulation 41/2009/EC : "gluten free" if the gluten content does not exceed 20 mg/kg

(**) glucose syrup from wheat has not to be declared acc. Regulation 1169/2011



Overview of the presence / absence of ingredients :

? milk constituents	- wheat flour
? milk powder	- wheat meal
? soya lecithin	- wheat starch
- soya flour	- breadcrumb
- soya meal	? egg yolk

Suitable for vegetarians **Yes**

Suitable for vegans **Yes**

6. Additional information

GM Information This product is free from GM-ingredients and GM additives. Therefore, the product does not require labelling according to EC Directives 1139/98, 258/97, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

Updated by:	Decrême Virginie
Modification :	Updated nutritional information
Position :	Regulatory Affairs Department
On behalf of :	Dawn Foods

This product has been manufactured under Belgian and ECC regulations.