



# BAKELS

## TECHNICAL SERVICE

### 346490 RTU STRAWBERRY GLAZE 8 X 1KG

#### TYPE

A ready to use strawberry flavoured glaze

#### USAGE

As required

| COMPOSITION   | %     | Country of Origin  |
|---|-------|--|
| Glucose Syrup   | 60-65 | The UK, France, Belgium, Netherlands   |
| Water   | 20-25 | The UK   |
| Sugar   | 10-15 | The UK, France, South Africa, Brazil, Argentina, Mauritius, Malawi, Zambia, Belize, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Mozambique, Nicaragua, Reunion, Swaziland |
| Gelling Agent: E440 Pectin                                | <1    | France   |
| Colours: E163 Anthocyanins, E160c Paprika Extract         | <1    | The UK, Germany  |
| Natural Flavouring  | <1    | The UK, Spain  |
| Acidity Regulator: E330 Citric Acid, E327 Calcium Lactate | <1    | Brazil, Netherlands, China, Colombia, Thailand   |
| Preservative: E202 Potassium Sorbate                      | <1    | China  |

**Ingredient Declaration:** Glucose Syrup, Water, Sugar, Gelling Agent (E440 Pectin), Colours (E163 Anthocyanins, E160c Paprika Extract), Natural Flavouring, Acidity Regulator (E330 Citric Acid, E327 Calcium Lactate), Preservative (E202 Potassium Sorbate).

#### PACKAGING

8 x 1kg net in a food grade polyethylene pouch, in a cardboard box

#### SHELF LIFE AND STORAGE

210 days, cool and dry conditions. Once opened use within one month., cool and dry conditions

#### NUTRITIONAL INFORMATION/100g

|                        |                    |
|------------------------|--------------------|
| Energy                 | 1031 kJ / 243 kcal |
| Fat                    | 0.00 g             |
| (of which saturates)   | 0.00 g             |
| Available Carbohydrate | 60.34 g            |
| (of which sugars)      | 28.48 g            |
| Protein                | 0.05 g             |
| Fibre                  | 0.49 g             |
| Salt                   | 0.07 g             |

#### MICROBIOLOGICAL TARGETS

|                          |               |
|--------------------------|---------------|
| Total Enterobacteriaceae | <10 cfu/g     |
| Salmonella               | Absent in 25g |

#### FOOD INTOLERANCE DATA

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

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

|  |                      |                        |                       |
|--|----------------------|------------------------|-----------------------|
| <b>Version: 6</b>  | <b>Issued By: JH</b> | <b>Date: 14-Mar-22</b> | <b>Checked By: SW</b> |
| Reason for new version: Spec review, previous version out of date. |                      |                        |                       |

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