
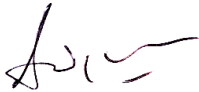


# Product Technical Specification

<b>Supplier product code</b>	02639	
<b>Version</b>	0003	
<b>Issue date</b>	07.01.2019	
<b>Range</b>	Renshaw Professional Modelling Paste	
<b>Product title</b>	White Chocolate Modelling Paste	
<b>Product description</b>		
A versatile paste that contains Belgian White chocolate. It remains flexible for a longer period of time than traditional modelling paste, which makes it ideal for fine detail work. It sets firm, but maintains a great eating quality.		
<b>Pack size:</b>	12 x 180g e	
<b>Contacts</b>		
<b>Specifications queries</b>	<b>Email:</b>	<a href="mailto:Specifications@realgoodfoodplc.com">Specifications@realgoodfoodplc.com</a>
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	<b>Contact:</b>	<a href="mailto:info@renshawbaking.com">info@renshawbaking.com</a>
<b>Sales queries</b>	<b>Email:</b>	<a href="mailto:sales@jfrenshaw.co.uk">sales@jfrenshaw.co.uk</a>
<b>Legal Compliance</b>		
This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conform to all relevant UK/EU legislation in force at the date of manufacture.		
The product is warranted as per the statement included in the sales documentation at time of purchase.		
<b>GFSI Certification</b>		
<b>BRC</b>	<a href="https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode=1060562">https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode=1060562</a>	
Completed on behalf of JF Renshaw Ltd (A Real Good Food PLC company):		
Signed:		
Name:	Sarah Cheetham	
Position:	Specifications Technologist	
Reviewed and approved on behalf of JF Renshaw Ltd (A Real Good Food PLC company):		
Signed:		
Name:	Samuel Wynne	
Position:	Site Head of Technical - JF Renshaw	



# Product Technical Specification

<b>Legal name</b>
Sugar paste
<b>Ingredients list</b>
Sugar, Belgian White Chocolate (27%) (Sugar, Cocoa Butter, Whole <b>Milk</b> Powder, Emulsifier: <b>Soya</b> Lecithin, Natural Vanilla Flavour), Glucose Syrup, Water, Cocoa Butter, Humectant: Vegetable Glycerine, Stabilisers: Tragacanth Gum, Xanthan Gum, Carboxymethyl Cellulose; Maize Starch, Preservative: Potassium Sorbate, Rapeseed Oil, Emulsifier: <b>Soya</b> Lecithin, Antioxidant: Tocopherol-Rich extract, Flavouring.
<b>Allergens:</b> Please see the ingredients in <b>bold</b> text.
<b>Made in a factory that handles nut ingredients (Almonds)</b>

Composition	Typical figures %	Countries of origin
Sugar	40 - 50	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, El Salvador, Ethiopia, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mauritius, Mozambique, Nepal, Nicaragua, Panama, Reunion, Suriname, Swaziland, Tanzania, United Kingdom, Zambia
Belgian White Chocolate	27	Belgium
Glucose Syrup	15 - 20	UK, Netherlands
Water	1 - 5	UK
Cocoa Butter	1 - 5	Cocoa beans from West Africa and Asia (Manufactured in Belgium)
Humectant: Vegetable Glycerine (E422)	<1	Belgium, France, Germany, UK
Stabiliser: Tragacanth Gum (E413)	<1	Iran, Turkey
Stabiliser: Xanthan Gum (E415)		China
Stabiliser: Carboxymethyl Cellulose (E466)		France
Maize Starch	<1	Germany, Netherlands
Preservative: Potassium Sorbate (E202)	<1	China
Rapeseed Oil	<0.1	France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria, Australia, Denmark, and UK.
Emulsifier: Soya Lecithin (E322)	<0.1	Brazil, India
Antioxidant: Tocopherol-rich extract (E306)	<0.01	Netherlands
Flavouring	<0.01	UK

# Product Technical Specification

Colour pigment	
N/A	N/A

Palm oil details	
Contains components sourced from Palm Oil/Palm Kernel Oil and/ or derivatives	No
RSPO information	N/A

Nutritional	
Method: Calculated	Typical figures per 100 g
Energy (kJ/kcal)	1846 / 438
Fat (g)	12.3
of which saturates (g)	7.4
Carbohydrates (g)	80.4
of which sugars (g)	79.6
Protein (g)	1.6
Salt (g)	0.01

Dietary information		
	Suitable for	Comments
Vegetarians	Yes	
Vegans	No	
Kosher	Yes	Certified. Certificate available on request.
Halal	Yes	Certified. Certificate available on request.

Genetically modified materials
To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.
Irradiated materials
This product does not contain any ingredients that have been treated with ionising radiation.
Nanomaterials
This product does not contain any engineered nanomaterials.

# Product Technical Specification

**Shelf life: unopened**

18 months from date of manufacture.

**Shelf life: opened**

Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

# Product Technical Specification

Free From claims				
We do not make any "Free From" claims for our products as we do not conduct any validation testing.				
Substances or products causing allergies or intolerances				
Substance	Product ingredient contains?	Used on same production line?	Used in same Factory	Comments
Cereals containing gluten, wheat; rye; barley; oats; spelt; kamut and products thereof, except: wheat based glucose syrups including dextrose.	No	No	No	
	Yes	Yes	Yes	Exempt from allergen labelling
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	Dried Egg White
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	Yes	Yes	Yes	Lecithins
Milk and products thereof, including lactose	Yes	Yes	Yes	Milk, butter, and other derivatives
Nuts: Almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia	No	No	Yes	Almonds
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites > 10 mg/kg	No	No	Yes	Present in finished product at <10mg/kg
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	

# Product Technical Specification

Microbiological testing		
At the time of manufacture		
Organism	Target	Maximum
TVC	<5000 cfu/g	5000 cfu/g
Yeasts & Moulds	<10 cfu/g	100 cfu/g
Enterobacteraceae	<10 cfu/g	10 cfu/g
Salmonella	Not detected in 25g	N/A

CLAS accredited methodology used. Test frequency based on risk assessment (JF Renshaw Ltd, in-house lab)

Chemical		
Test	Method	Standard
Moisture	Karl Fischer titration	6.5 - 7.5%

Physical		
Test	Method	Standard
Appearance	Organoleptic	Off-white sugarpaste. Free from any visible lumps or specks.
Flavour	Organoleptic	White chocolate.
Texture	Organoleptic	Smooth to slightly powdery and soft to the bite leading to a pasty, sticky mouth coating which then dissolves away.
Aroma	Organoleptic	Sweet vanilla.

# Product Technical Specification

## Brief process description

Milled sugar is combined with fat, glucose, gum and flavouring to give a ready to roll icing which is perfect for modelling. The paste is packed, checkweighed and metal detected.

## Overview of HACCP - available upon request

## Metal detection

Checked at start up, every hour and end of each packing run: 2.5mm Ferrous, 4.0mm Non-Ferrous, 5.0mm Stainless Steel test pieces.

## Sieves

Not appropriate for this product type.

## Packaging

Printed red film with clear window (12µm PET-Alox/ 60µm PE EVOH2), with a 5 page peel & reveal label applied to back of pack. Packed 12 per corrugated cardboard shelf ready outer case with hood. Outer case label applied.  
33 cases per layer, 9 layers high, 297 cases per pallet. All pallets shrink/stretch wrapped.

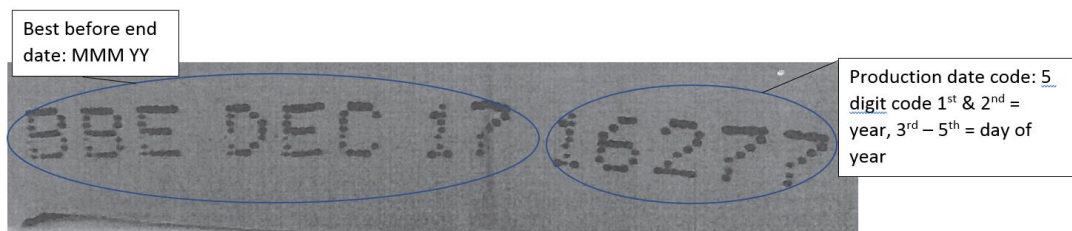
## Recycling information

Film - Plastic not currently recycled  
Outer case with hood - Card widely recycled

## Production date code

5 digit code. 1st & 2nd = year; 3-5 = day of the year e.g 26/08/2016 = 16238

In the event of any issues, please quote information as per example below:



# Product Technical Specification

Health & safety data		
Physical Appearance	Off-white sugarpaste.	
Ingredients	See ingredients section of the specification.	
Intended use	For bakery use.	
Storage & Handling	See specification.	
Occupational exposure hazards	None, under normal conditions of use at room temperature. Avoid eye contact.	
Fire/explosion hazard	The product will burn if ignited, but under normal conditions of use, will present no fire risk.	
First Aid	Eyes:	Flush with plenty of water. Seek medical advice if needed.
	Skin:	Wash with soap and water.
	Ingestion:	No hazard under normal conditions of use.
	Inhalation:	No hazard under normal conditions of use.
Spillage	Wash area with detergent and water to avoid slip hazard.	
Disposal of waste	Normal waste disposal in accordance with local and national laws.	
Other hazards	None known.	
Protective clothing	Normal for food handling.	



# Product Technical Specification

## Modelling Paste handling and usage instructions

Modelling paste is typically made from icing sugar, glucose syrup, vegetable oil, stabilisers, glycerine, emulsifiers, preservative and flavouring; colours may also be added. (Refer to the ingredients list).

## Possible applications:

Modelling, flower models.

## Recommended storage

Modelling paste should be stored in dry conditions between 5°C and 18°C, away from heat sources and odorous materials. The shelf life of icing is recommended provided the packaging remains unopened and product is stored correctly. It is the responsibility of our customers to carefully consider and establish that the Modelling paste lasts for the required shelf life of their end products.

## Recommended handling and processing:

### a) Opening

Once opened, Modelling paste should not be exposed to air for prolonged periods as product will harden and also potentially become prone to microbiological contamination.

Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

### b) Unused material

Any unused material should immediately be wrapped in close fitting polythene, expelling as much air as possible; then stored in an airtight container for later use.

It is the responsibility of our customers to carefully consider and establish that any re-wrapped material is fit for purpose when using it.

### c) Handling

For best results before using the Modelling paste, ensure it's tempered to room temperature.

Gently work the paste with fingers to warm it and to improve elasticity and pliability.

### d) Rolling out

Roll out the Modelling paste on a non-stick surface using a rolling pin and dust the work surface with icing sugar, avoid using an excess of icing sugar as it will cause icing to dry out and crack. A white fat such as Trex could also be used.

Never roll out cold Modelling paste, always ensure you knead the product before rolling out.

Avoid the use of flour to prevent sticking or aid sheeting, as this will potentially introduce both a microbiological and allergen issue.

## Product Technical Specification

### e) Flowers & Modelling

When dusting or assembling decorations, the items should be left to dry for approximately 12 hours prior.

### f) Adherence of models

Alcohol, clear spirit or cooled boiled water is recommended to be applied to model surface in order to aid adherence to an icing layer.

### Rework

Ensure rework is not overexposed to air or moisture causing drying out or stickiness. Where material is reworked this should not be contaminated with cake crumb or jam.

Rework material should be kept in a cool dry place, wrapped well and used within a short period of time.

It is the responsibility of our customers to carefully consider and establish that any re-work material is fit for purpose and that the maximum permitted time until all material should be used when using it, depending on their specific environment, practices and procedures.

### Things to be aware of:

Occasionally small sugar lumps can be found in Modelling paste, the lumps can be easily removed.

Modelling paste may dry out or crack if it has been over exposed to air during or prior to handling, too much dusting sugar will also cause drying out and cracking.

Modelling paste may become sticky if it has been exposed to moisture during or prior to handling. If adding food colourings to white Modelling paste, you must always use paste food colours, as liquids will soften the paste making it sticky.