



## Product Specification

Product No. : 800821 - R1910

Date : 13/01/2014

Product-Name: Belnap Apricot

Version : 2.2F

### 1. General product information

Legal name : Hot glaze.

Product description : Concentrated glaze to be used on cakes or pies. The product is freeze-thaw stable. Can be applied with a brush or with a spray machine.

Application : Bakery.

Food legislation Directives 2000/13/EC (labelling, presentation and advertising),  
Directives : 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),  
Directives 1334/2008/EC (flavouring regulation).

Sensory data : Taste/odour Apricot

Colour : Light Yellow

Texture : Pasty

Ingredients :

Ingredient	E-number	%
Glucose-fructose syrup		
Water		
Sugar		
Apricot puree		2
Gelling agents : - pectin	E440(ii)	
- carrageenan	E407	
- xanthan gum	E415	
Acid : citric acid	E330	
Acidity regulator : - trisodium citrate	E331(iii)	
- tricalcium phosphate	E341(iii)	
Flavouring		
Preservative : potassium sorbate	E202	
Colour : paprika extract	E160c	



**QUID-information :** Apricot puree 2%

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**Basic recipe/Dosage :** Add 500 to 700 g water to 1 kg Belnap. Mix and heat until boiling and complete dissolution of the product. Belnap is ready to use.

- **Brush application:**

Boil Belnap and water. Let cool down to the required consistency.  
Apply with a brush directly on the product.

- **Spray machine application:**

Pour the mix of Belnap and water in the tank of the spray machine.  
Switch on the heating system. The spray machine will boil the glaze.  
Apply with the spray gun directly on the product.

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**Customs tariff :**

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**Dangerous Good :**

yes

no



## 2. Analytical data

Parameter	Target	Range	Method
Brix *	59.5	58 – 61	Refractometer
pH *	3.45	3.3 – 3.6	pHmeter

\* Temporary values to be confirmed by quality control statistics

## 3. Package information

Legislation : Packaging adheres to EC regulations

Material : Pails

Content : 7 kg & 14 kg

SAP-Nr : 7 kg : **800821301 - 800821312**

14 kg : **800821300 – 800821302 – 800821303 – 800821304 – 800821309 –  
800821310 – 800821314 – 800821316**

### Microbiological Parameters :

	Value max.	Target	Method
TVC	1000/gr	100/gr	AFNOR V08-051 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

Shelf life : 360 days (from date of manufacture)

Storage conditions : Preferably in a cold and dry place



#### 4. Nutritional information

Energy	991 kJ	233 kcal	Fat	< 0.1	g/100g
Protein	< 0.1	g/100g	Saturated fat	< 0.1	g/100g
Milk protein			Monounsaturated fat		
Carbohydrates	56.9	g/100g	Polyunsaturated fat		
Of which sugar	25.7	g/100g	Milk fats		
Starch	0	g/100g	Sodium	104	mg/100g
Dietary fibre	1.3	g/100g	Salt	0.26	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	-	sulphites (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. Commission Directive 2007/68/EC

(\*\*\*) glucose syrup from maize has not to be declared acc. Alba guidelines



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Overviews of the presence/ absence of ingredients:

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|---------------------|----------------|
| - 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.

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Updated by :	Dechilly Dorothée
Modification :	Updated general product, analytical, nutritional information
Position :	Food law department
On behalf of :	Dawn Foods

This product has been manufactured under French and ECC regulations.