

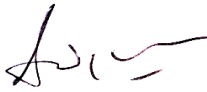


# Product Technical Specification

<b>Supplier product code</b>	02914		
<b>Version</b>	0005		
<b>Issue date</b>	08.01.2019		
<b>Range</b>	Renshaw Professional		
<b>Product title</b>	Navy Blue Ready to Roll Icing		
<b>Product description</b>	A navy blue coloured ready to use icing.		
<b>Pack size:</b>	12 x 250g 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>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, Glucose Syrup, Water, Palm Oil, Humectant: Vegetable Glycerine, Emulsifier: Mono- and Di-Glycerides of Fatty Acids, Colours: Anthocyanins, Brilliant Black; Stabiliser: Tragacanth Gum, Preservative: Potassium Sorbate, Natural Flavouring.
<b>Made in a factory that handles nut ingredients (Almonds)</b>

Composition	Typical figures %	Countries of origin
Sugar	80 - 85	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
Glucose Syrup	5 - 10	UK, Netherlands
Water	1 - 5	UK
Palm Oil	1 - 5	Papua New Guinea, Solomon Islands, Malaysia, Indonesia
Humectant: Vegetable Glycerine (E422)	1 - 5	UK, Germany, Belgium, France
Emulsifier: Mono- and Di-Glycerides of Fatty Acids (E471)	<1	Malaysia, Indonesia (Manufactured in Denmark)
Colour: Anthocyanins (E163)	<1	UK
Colour: Brilliant Black (E151)		UK
Stabiliser: Tragacanth Gum (E413)	<1	Iran, Turkey
Preservative: Potassium Sorbate (E202)	<1	China
Natural Flavouring	<1	UK

Colour pigment	
E163	52.37 ppm
E151	381.71 ppm

# Product Technical Specification

Palm oil details	
Contains components sourced from Palm Oil/Palm Kernel Oil and/ or derivatives	Palm Oil and E471 derived from palm oil
RSPO information	N/A

Nutritional	
Method: Calculated	Typical figures per 100 g
Energy (kJ/kcal)	1663 / 393
Fat (g)	4.2
of which saturates (g)	2.4
Carbohydrates (g)	89.0
of which sugars (g)	87.7
Protein (g)	0.0
Salt (g)	0.01

Dietary information		
	Suitable for	Comments
Vegetarians	Yes	
Vegans	Yes	
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.

**Shelf life: unopened**

15 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	No	Yes	Yes	Lecithins
Milk and products thereof, including lactose	No	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	6.0 - 7.0%

Physical		
Test	Method	Standard
Appearance	Organoleptic	Navy blue coloured sugarpaste. Pantone reference - approx. 295. Free from any visible lumps or specks.
Flavour	Organoleptic	Sweet vanilla.
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, colour and flavouring to give a ready to roll icing which is perfect for decorating cakes and/or 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

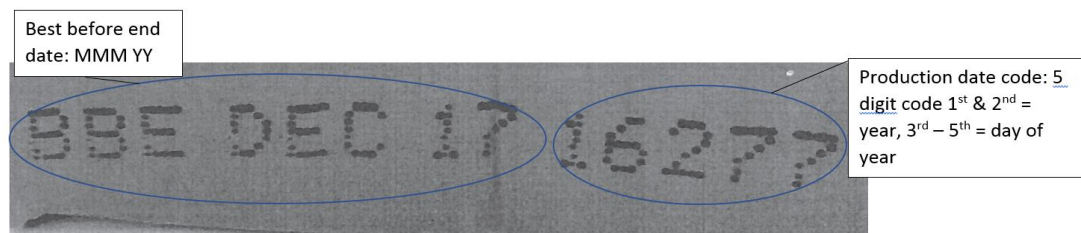
Printed red film with clear window (12µm PET-Alox/ 60µm PE evoh PE-HB), a 3 page peel & reveal label applied to back of pack. Packed 12 per corrugated cardboard shelf ready outer case with hood. Outer case label applied.  
34 cases per layer, 6 layers high, 204 cases per pallet. All pallets shrink/stretch 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	Navy blue coloured 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

## Ready to Roll Icing handling and usage instructions

Ready to roll icing 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:

Sheeting and covering, moulding, modelling and cutting shapes.

## Recommended storage

Ready to roll icing 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 icing lasts for the required shelf life of their end products.

## Recommended handling and processing:

### a) Opening

Once opened, ready to roll icing 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 icing, ensure it's tempered to room temperature.

Using the heels of both hands, gently knead the paste to warm it and to improve elasticity and pliability.

### d) Rolling out

Roll out the ready to roll icing on a non-stick surface using a rolling pin and icing sugar to dust the work surface, avoid using an excess of icing sugar as it will cause icing to dry out and crack.

Never roll out cold icing, 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) Placing sugarpaste on cake

Gently lift the rolled out layer of Ready to roll icing with a rolling pin or with both hands, taking care not to stretch or tear it, position carefully on cake.

Smooth and shape the icing on cake top and sides until it feels silky to the touch, immediately trim any excess icing flush with the base of the cake using a sharp knife.

## f) Adherence on cakes

Alcohol, clear spirit or cooled boiled water is recommended to be applied to marzipan layer, to aid adherence of icing layer onto the first marzipan layer.

If covering onto a sponge cake, a thin coating of butter cream is recommended to be applied to it to aid adherence of icing layer onto the cake.

## g) Adherence of models

Alcohol, clear spirit or cooled boiled water is recommended to aid the adherence of any models to the 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.

## Water activity

The imbalance of water activity between the various components of a cake will potentially cause moisture migration to the icing layer. This should be considered during the development of any products.

## Things to be aware of:

Ready to roll icing may dry out or crack if the icing has been over exposed to air during or prior to handling, too much dusting sugar will also cause drying out and cracking of the icing.

Ready to roll icing may become sticky if it has been exposed to moisture during or prior to handling. This may be caused by an imbalance of water activity between various cake layers.

During manufacture, best practices are carried out to ensure that there is little or no variation in the pre-coloured Renshaw Professional Ready to Roll icing range however; where natural colours are used, there can be some natural variation in colour.