

Product Specification

Saturday, 27 April 2024

Other Products -

03/2014

Product Name: SUPER GLOSSY

Product Code: 3451

Description: Premixed product in powder form.

Function: To provide a bright clear glaze on bread, pastries and yeast goods

Usage: Disperse 40 g in 500 g warm water (approximate 40°C) then allow to cool for 30 minutes

before use.

Brush or spray onto goods just before or just after baking

Ingredient Listing: Rennet Casein, Lactose, Sugar, Acid Regulator (E450), Colour (160a).

Packaging: Pail 4 kg, Bag 15 kg.

Shelf Life & Keep well in cool, dry and dark conditions up to 9 months.

Storage:

NutritionEnergy - kCal352.6Information (perEnergy - kJ1410

100g):

Protein- g 66.1
Fat - Total g 0.6
Fat - Saturated g 0.4
Carbohydrate - Total g 15.8
Carbohydrate - Sugar g 15.3
Dietary Fibre- g 0
Sodium - mg 1090

Milk

Milk Products

Typical Analysis: Total Plate Count< 10000 cfu / g

Yeast & Moulds < 100 cfu / g Coliforms < 100 cfu / g

GMO Status:

Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

General: All ingredients and GMO or other ingredients statement for this product comply with the

Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from

using the claim.

This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing

country regulations.

Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and

seed products