

Product Specification

Saturday, 27 April 2024

Glazes, Topping & Icings - RTR & RTU icing**01/2012**

Product Name:	PETTINICE RED ICING		
Product Code:	4211		
Description:	Red sugar paste for covering, moulding and decoration		
Function:	Pettinice should be at a minimum of 15°C before use. Knead lightly and roll out. Please note: When Pettinice is used as a cover it is essential to apply a thin layer of butter cream or similar between the cake/gateaux and the Pettinice (moisture barrier). Otherwise problems with melting may occur.		
Ingredient Listing:	Sugar, Glucose Syrup, Water, Partially Hydrogenated Vegetable Fat, Potato Starch, Thickeners (E413, E466), Skim Milk Powder, Glycerol, Modified Starch, Preservative (202), Acid Regulators (E260, E270), Colouring (E110, E122), Emulsifier (322 - soy), Flavouring, Vanillin.		
Packaging:	1 kg per pack, 10 packs per carton 1 kg.		
Shelf Life & Storage:	To be kept dark and in closed package for 8 months		
Nutrition Information (per 100g):	Energy - kJ	1650	
	Energy - kCal	390	
	Protein < g	0.5	
	Carbohydrate - Total g	87	
	Fat - Total g	4	
	Milk		
	Milk Products		
	Soy		
	Soy Products		
Typical Analysis:	Total plate count	max 10 000 cfu/g	
	Yeast and mould	max 200 cfu/g	
	Enterobacteriaceae	max 100 cfu/g	
General:	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.		