

Product Specification

Sunday, 22 September 2019

Glazes, Topping & Icings - RTR & RTU icing

01/2012

Product Name: PETTINICE YELLOW ICING**Product Code:** 4212**Description:** Yellow 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, Vegetable Oil, Potato Starch, Thickeners (E413, E466), Skim Milk Powder, Glycerol, Modified Starch, Preservative (202), Acid Regulators (E260, E270), Emulsifier (322 - soy), Colouring (E161b), 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

Allergens: 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.