

## Product Specification

Saturday, 27 April 2024

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

<b>Nutrition Information (per 100g):</b>	Energy - kJ	1650
	Energy - kCal	390
	Protein < g	0.5
	Carbohydrate - Total g	87
	Fat - Total g	4

**Milk**

**Milk Products**

**Soy**

**Soy Products**

<b>Typical Analysis:</b>	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.