

Product Specification

Wednesday, 24 April 2024

Glazes, Topping & Icings - RTR & RTU icing

01/2012

Product Name: PETTINICE PINK ICING

Product Code: 4213

Description: Pink 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), Colouring (E120), 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.