

## Product Specification

Wednesday, 8 May 2024

Glazes, Topping & Icings - RTR & RTU icing

01/2012

<b>Product Name:</b>	<b>PETTINICE BLUE ICING</b>		
<b>Product Code:</b>	<b>4214</b>		
<b>Description:</b>	Blue sugar paste for covering, moulding and decoration.		
<b>Function:</b>	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.		
<b>Ingredient Listing:</b>	Sugar, Glucose Syrup, Water, Partially Hydrogenated Vegetable Fat, Vegetable Oil, Potato Starch, Thickeners (E413, E466), Skim <b>Milk</b> Powder, Glycerol, Modified Starch, Preservative (202), Acid Regulators (E260, E270), Colouring (E133, E120), Emulsifier (322 - <b>soy</b> ), Flavouring, Vanillin.		
<b>Packaging:</b>	1 kg per pack, 10 packs per carton 1 kg.		
<b>Shelf Life &amp; Storage:</b>	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	
	<b>Milk</b>		
	<b>Milk Products</b>		
	<b>Soy</b>		
	<b>Soy Products</b>		
<b>Typical Analysis:</b>	Total plate count	max 10 000 cfu/g	
	Yeast and mould	max 200 cfu/g	
	Enterobacteriaceae	max 100 cfu/g	
<b>General:</b>	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.		