

Product Specification

Product No.: G10898 **Date:** 30/01/2008

Product-Name: GELOMAT Neutral GT **Version:** 1.4

1. General product information

Legal name: Ready to use glaze

Description: Liquid, ready to use glaze. For spray machine. Gives a shiny appearance on fruits. Strength on the gel. Can be used also with a brush

Food legislation directives Directives 2000/13/EC (labelling, presentation and advertising),
EC 1139/08 amended by 49/2000 and further amended by 1830/2003 (GMO),
EC 2001/18 amended by 50/2000 and further amended by 1829/2003(GMO)

Application: Bakery

Sensory data: Taste/odour: neutral

Colour: Withe opaque

Texture: Liquid

Ingredients:	Ingredient	E-number	
	Water		
	Glucose syrup		
	Sugar		
	Gelling agents : pectin	E440	
	carrageenan	E407	
	Acidifier : citric acid	E330	
	Preservative : potassium sorbate	E202	
	Acidity regulators : potassium citrate	E332	
	: calcium chloride	E509	
	Emulsifier :	E493	
	Flavouring		

QUID-information:

Basic recipe/Dosage: Required temperature of the gelomat for a perfect setting on the glaze :
between 75°C and 90°C

Customs tariff: 1702 9099 99

Dangerous Good:

yes

no

2. Analytical data

Parameter	Target	Range	Method
Brix	47	46 - 48	Refraction Atago 200
pH	3.6	3.5 – 3.7	Mettler Toledo MP120

3. Package information

Legislation : Packaging adheres to EC regulations

Material: BiB; container

Content: 13 kg ; +- 1000kg

SAP-Nr : 802395100; 802395001; 802395101; 802395103; 802395105

Microbiological Parameters:

	Value max.	Target	Method
TVC	1000/gr	100/gr	AFNOR V08-051 02/1999
E.coli	Negative/gr	Negative/gr	AFNOR V08-017 06/1980
Coliform bacteria	10/gr	Negative/gr	AFNOR V08-050 02/1999
Yeast	100/gr	10/gr	ISO 7954 01/1987
Moulds	100/gr	10/gr	ISO 7954 01/1987
Salmonelle	Negative/25gr	Negative/25gr	AFNOR V08-052 05/1997
Enterobacteriaceae	10/gr	Negative/gr	ISO 21528 part 2 08/2004
Listeria	Negative/25gr	Negative/25gr	ISO 10560

Shelf life: BIB: 1 year; container: 3 months (from date of manufacture)

Storage conditions: In a cold and dry place

4. Nutritional information

Energy	758kJ	181 kcal	Fat	
				g/100g
Protein		g/100g	Saturated Fat	
Milk protein		g/100g	Monounsaturated fat	
Carbohydrates	44.6	g/100g	Polyunsaturated fat	
Of which sugar		g/100g	Milk fats	
Starch		g/100g	Sodium	
Dietary Fibre		g/100g	Cholesterol	

5. Allergen information (according to ALBA)

+ = contains

- = free from

? = may contain traces, or unknown

01	?	cow's milk protein	18	-	nuts
02	-	lactose	19	-	nut oil
03	?	chicken's egg	20	-	peanuts
04	-	soya protein	21	-	peanut oil
05	-	soya oil	22	-	sesame
06	(*)	gluten	23	-	sesame oil
07	(**)	wheat	24	-	glutamate
08	-	rye	25	?	sulfite (E220 – E227)
09	-	beef	26		
10	-	pork	27		
11	-	chicken	28		
12	-	fish	29		
13	-	shellfish, molluscs and crustaceans	30		
14	-	maize	31	-	coriander
15	-	cocoa	32	-	celery
16			33		
17	-	legumes/pulses	34	-	carrot
			35	-	lupine
			36	-	mustard

(*) conform Codex Alimentarius Stan 118/1981 : free of gluten if nitrogen content < 0.05g on 100g

(**) glucose syrup from wheat has not to be declared acc. Commission Directive 2007/68/EC

- | | |
|---------------------|----------------|
| ? milk constituents | - wheat flour |
| ? milk powder | - wheat meal |
| ? soya lecithin | - wheat starch |
| - soya flour | - breadcrumb |
| - soya meal | ? egg yolk |

Suitable for vegetarians Yes

Suitable for vegans Yes

6. GM Statement

GM Information This product is free from GM-ingredients and GM additives. Therefore, the product does not require labelling according to EC Directives 1139/98, 258/97, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

Prepared by :	Schietaert Isabelle
Updated by:	Dolhen Catherine
Position :	Food Law Department
On behalf of :	Unifine Food & Bake Ingredients

This product has been manufactured under Belgian and ECC regulations.