

## Product Specification

**Product No.:** G10897

**Date:** 28/02/2008

**Product-Name:** GELOMAT APRICOT GT

**Version:** 1.5

### 1. General product information

**Legal name:** Hot 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: Apricot

Colour: Light yellow

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	
	Flavouring		
	Emulsifier :	E493	
	Plant extracts		
	Colouring :	E100	

**QUID-information:**



## 2. Analytical data

Parameter	Target	Range	Method
Brix	47	46 - 48	Refraction Atago 200
pH	3.6	3.5 – 3.65	Mettler Toledo MP120

## 3. Package information

Legislation : Packaging adheres to EC regulations

Material: BiB; container

Content: 13 kg for BiB; ± 1000 kg for container

SAP-Nr : 13 kg : 802396001 ; 802396102; 802396100; 802396104; 802396105

Container : 802396103

### Microbiological Parameters:

	Valeurs max.	Cible	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
Levures	100/gr	10/gr	ISO 7954 01/1987
Moisissures	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: 1 year for BiB, 3 months for container

Storage conditions: In a cold and dry place

#### 4. Nutritional information

Energy	767 kJ	183 kcal	Fat	
Protein		g/100g	Saturated Fat	
Milk protein		g/100g	Monounsaturated fat	
Carbohydrates	45.1	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.

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This product has been manufactured under Belgian and ECC regulations.