

**Code:** 01030266 MIRROR LIMONE 3  
**State:** Approved by RAQ on 19/03/2019

**Product description**

lemon glaze ready for use of yellow colour; it is suitable for the mirror covering of ice cream cakes, semifreddi, bavarian creams, mousses and cakes; it keeps its shining aspect also at - 20°C

**Sales name**

semi-finished confectionery product for decoration.

**Ingredients**

glucose-fructose syrup, sugar, water, candied lemon paste 5 % (sugar, candied lemon peel, lemon juice, essential oil), rehydrated lemon juice, gelling agent: E440, modified starch, acidity regulators: citric acid (E330)- sodium citrates (E331), stabilizer: E509, vegetable extracts (spirulina and safflower), colours: E160a-E100, flavourings, preservative: E202.

The product may contain MILK.

**Physical-chemical analysis**

water _____	35.5 ± 1.5
sucrose _____	26.5 ± 1
pH _____	3.5 - 4.0

**Microbiological standards**

aerobic plate count (1) _____	10000 CFU/g max.
yeasts (2) _____	50 CFU/g max.
molds (2) _____	50 CFU/g max.
coliforms (3) _____	none detected/g

- (1) ISO 4833:91  
(2) ISO 7954:87  
(3) ISO 4832:91

**Storage & shelf-life**

at least 15 months in original package in cool storage (20°C max).

**Packaging**

3 kg (net) plastic pails.

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**Directions to use**

take the necessary quantity of mirror lemon from the packaging, warm it up in the microwaves oven or in bain-marie at 45-50°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with mirror lemon. Mirror lemon can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.

**Nutritional information**

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g  
(OBTAINED BY CALCULATION)

1. Energy	_____	256 kcal
		1086 kJ
2. Protein (N*6.25)	_____	0 g
3. Carbohydrate	_____	63.9 g
of which sugars	_____	63.6 g
polyols	_____	0 g
starch	_____	0.3 g
4. Fat	_____	0 g
5. Food fibre	_____	0.2 g
6. Salt	_____	0 g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof \_\_\_\_\_  
Crustaceans and products thereof \_\_\_\_\_  
Eggs and products thereof \_\_\_\_\_  
Fish and products thereof \_\_\_\_\_  
Peanuts and products thereof \_\_\_\_\_  
Soybeans and products thereof: \_\_\_\_\_  
Milk and products thereof (including lactose) \_\_\_\_\_ CC  
Nuts and products thereof \_\_\_\_\_  
Celery and product thereof \_\_\_\_\_  
Mustard and products thereof \_\_\_\_\_  
Sesame seeds and products thereof \_\_\_\_\_  
Sulphur dioxide and sulphites at conc. of more  
than 10 mg/kg \_\_\_\_\_  
Lupin and products thereof \_\_\_\_\_  
Molluscs and products thereof \_\_\_\_\_

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.

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## Statements

### GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

### HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

### Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

### Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

### Traceability

Product traceability is made according to Regulation (EC) 178/2002.