

Code: 01030261 MIRROR MANDARINO 3
State: Approved by RAQ on 16/01/2019

Product description

tangerine glazing ready for use with yellow colour, particularly suitable for covering ice cream cakes, semifreddi bavarian creams, mousses and cakes. It keeps its shining aspect also at -20°C. The product may contain MILK

Sales name

semi-finished pastry product for glazing.

Ingredients

glucose-fructose syrup, sugar, water, candied tangerine paste 5 % (sugar, candied tangerine peel, tangerine juice, essential oil), rehydrated orange juice, gelling agent: pectin (E440), modified starch, acidity regulators: citric acid (E330) - sodium citrates (E331), stabilizer: calcium chloride (E509), flavourings, preservative: potassium sorbate (E202).

The product may contain MILK.

Physical-chemical analysis

water _____ 35.5 ± 1.5
sucrose _____ 26.5 ± 1

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 or 6 kg (net) plastic pails.

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Directions to use

take the necessary quantity of MIRROR TANGERINE 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 TANGERINE using a spatula and vibrate them lightly. MIRROR TANGERINE 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 | _____ | 255 kcal |
| | | 1085 kJ |
| 2. Protein (N*6.25) | _____ | 0 g |
| 3. Carbohydrate | _____ | 63.7 g |
| of which sugars | _____ | 63.7 g |
| polyols | _____ | 0 g |
| starch | _____ | 0.3 g |
| 4. Fat | _____ | 0 g |
| 5. Food fibre | _____ | 0.3 g |
| 6. Salt | _____ | 0 g |

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

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.