

**Code:** 01030267 **MIRROR FRUTTI DI BOSCO 3**  
**State:** Approved by RAQ on 16/01/2019

## Product description

glaze with wild berries ready for use; it is suitable for mirror covering of ice cream cakes, semifreddi, bavarian creams, mousses and cakes; it keeps it extremely shining aspect also at -20°C

## Sales name

semi-finished confectionery product for decoration.

## Ingredients

glucose-fructose syrup, sugar, water, wild berries 5%(raspberries, blueberries, strawberry puree), gelling agent: pectin (E440), modified starch, acidity regulators: citric acid (E330) - sodium citrates (E331), stabilizer: calcium chloride (E509), colours: black carrot extract - E150a, flavouring, preservative: potassium sorbate (E202).

The product may contain MILK.

## 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.

## Directions to use

take the necessary quantity of mirror wild berries 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 wild berries. Mirror wild berries can also be used with good results on flat surfaces without warming, in this case work shortly with a spatula before using it.

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## Nutritional information

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

1. Energy \_\_\_\_\_ 253 kcal  
1077 kJ  
2. Protein (N\*6.25) \_\_\_\_\_ 0 g  
3. Carbohydrate \_\_\_\_\_ 63.1 g  
of which sugars \_\_\_\_\_ 62.8 g  
4. Fat \_\_\_\_\_ 0 g  
of which saturated \_\_\_\_\_ 0 g  
5. Food fibre \_\_\_\_\_ 0.4 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.