

DATA SHEET

Code: State: 01030352 Approved by RAQ on **MIRROR NEUTRAL 3**

22/03/2019

Product description

mirror glazing with neutral colour and taste and high transparency, particularly suitable for glazing pastry products. It keeps its extremely shining aspect also at -20°C.

Sales name

semifinished pastry product for glazing.

Ingredients

sugar, glucose syrup, water, gelling agents: agar and pectin, acidity regulators: E330-E296-E331, preservative: E202.

The product may contain SULPHITES.

Physical-chemical analysis

dry matter 70 °Brix ± 1.5

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 18 months in original package in cool storage.

Packaging

3 kg (net) plastic pails.

Directions to use

take the necessary quantity of MIRROR NEUTRAL from the packaging, warm it up in the microwaves oven or in bainmarie at about 50-55°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with MIRROR NEUTRAL using a spatula and vibrate them lightly. MIRROR NEUTRAL can also be used with excellent results on flat surfaces without warming: in this case work shortly with a spatula before using it.

The sweets decorated with MIRROR NEUTRAL keep their shining aspect also in the freezer at -20°.

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irca S.p.A. Sede legale: Via degli Orsini, 5 21013 Gallarate (VA)

Mod. D-09-01/01 rev.3 del 13/05/2019

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Note: the provided informations are based on our research and on our best knowledges; we recommend to the users to carry out their own tests to determine if the product is suitable for their particular purposes in their operational conditions



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	Nutritio	nal information	
NUTRITIONAL INF (OBTAINED BY CA	ORMATION. TYPICAL VALUES PER LCULATION)	100 g	
1187 kJ 2. Protein (N*6 3. Carbohydrate of which sugars 4. Fat 5. Food fibre	69.8 g 69.8 g		
	Α	llergens	
IN ACCORDANCE W	ITH REGULATION (EU) 1169/2011	:	
Crustaceans and Eggs and produc Fish and produc Peanuts and pro Soybeans and pr Milk and produc Nuts and produc Celery and prod Mustard and pro Sesame seeds an	ing gluten and products there products thereof		
than 10 mg/kg	and sulphites at conc. of mo	CC	
Mallusse and an	cts thereof		

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

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

Molluscs and products thereof

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Statements

<u>GMO Statement</u>

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.

<u>Ionizing Radiation Statement</u> This product is not treated with ionizing radiation in any production steps.

<u>Statement on Packaging Materials</u> 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 subsequest amendments and additions.

<u>Traceability</u> Product traceability is made according to Regulation (EC) 178/2002.

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