

Product 11997085 vers. 1 BLITZ ICE GLITTER GOLD SML
Code: 01030355 BLITZ ICE GLITTER GOLD 3
State: Approved by RAQ on 04/07/2011

Product description

neutral jelly ready to use with gold glitter.
BLITZ ICE GOLD GLITTER has neutral colour and taste with high transparency particularly suitable for glazing of fruit cakes and short biscuits and for garnishing of 'bavaresi'. Its special formulation allows to remain transparent also at the temperature of -18°C.

Sales name

semifinished confectionery product.

Ingredients

sugar, glucose syrup, water, gelling agent: E406-E440, acidity regulators: E330-E296, colours: E171-E172, preservative: E202.

Physical-chemical analysis

dry matter _____ 71 °Brix ± 1.5
pH _____ 3.4-3.8

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 (20°C max).

Packaging

3 kg (net) plastic pails.

Directions to use

take from the packaging the necessary quantity of BLITZ ICE GOLD GLITTER, cover the fruit cakes and short biscuits using a brush; for 'bavaresi' it is advisable the application with a broad knife. It is also possible to dip the whole fruit or in pieces directly in the jelly.

BLITZ ICE GOLD GLITTER can also be used with excellent results on flat surfaces warming it.

Take the necessary quantity of BLITZ ICE GOLD GLITTER from the packaging, warm it up in the microwaves oven or in bain-marie at about 50-55°C, then stir shortly without englobing air. Place the sweets to be glazed on the proper grates and cover with BLITZ ICE GOLD GLITTER using a spatula and vibrate them lightly.

Nutritional information

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

1. Energy	278	kcal
	1183	kJ
2. Protein (N*6.25)	0	g
3. Carbohydrate	69.6	g
of which sugars	69.6	g
4. Fat	0	g
5. Food fibre	0	g
6. Sodium Na	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) _____
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.