

<b>Code:</b>	<b>01030322</b>	<b>ROYAL JELLY</b>
<b>Product</b>	11996851	ROYAL JELLY SML
<b>State:</b>	Approved by RAQ on	11/11/2019

**Product description**

neutral concentrated jelly for covering of fruit cakes and sweets in general. ROYAL JELLY formulation permit to produce an excellent jelly starting from 70 to 100% dilution of water.

**Sales name**

semifinished product for pastries.

**Ingredients**

glucose-fructose syrup, water, sugar, gelling agents: E440ii and E407, acidifier: E330, acidity regulator: E331i, preservative: E202.

**Microbiological standards**

aerobic plate count (1)\_\_\_\_\_ 5000 CFU/g max.  
yeasts (2)\_\_\_\_\_ 25 CFU/g max.  
molds (2)\_\_\_\_\_ 25 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**

14 kg (net) plastic pails.

WAY OF TRANSPORTATION: at room temperature all the year

**Directions to use**

ROYAL JELLY\_\_\_\_\_ g 1000  
water\_\_\_\_\_ g 700-1000

Dissolve ROYAL JELLY in the water; bring to the boil on a hotplate or in a microwave oven, stirring frequently (prolonged boiling is to be avoided); pour directly over the cakes when the temperature is nearly 70°C.

The jelly which is not used immediately can be utilised later on, taking care to add a small quantity of water to make up for that which has evaporated.

**Nutritional information**

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

- |                          |      |      |
|--------------------------|------|------|
| 1. Energy_____           | 216  | kcal |
|                          | 917  | kJ   |
| 2. Protein (N*6.25)_____ | 0    | g    |
| 3. Carbohydrate_____     | 53.9 | g    |

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of which sugars_____	53.9	g
4. Fat_____	0	g
5. Food fibre_____	1.4	g
6. Salt_____	0.02	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)\_\_\_\_\_ -  
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: - = absent; X = present; (ingredient which contains it)  
CC = the presence due to cross contamination cannot be excluded.

### **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.