

Product 01030352 MIRROR NEUTRAL 3

State: Approved by RAQ on 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 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 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°.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g

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(OBTAINED BY CALCULATION)

1. Energy_____	279	kcal
	1187	kJ
2. Protein (N*6.25)_____	0	g
3. Carbohydrate_____	69.8	g
of which sugars_____	69.8	g
4. Fat_____	0	g
5. Food fibre_____	0	g
6. Salt_____	0.08	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 _____ CC
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.

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.