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| Code: | 01030329 | RIFLEX SPRAY NEUTRO 12 |
| Product | 11995601 | RIFLEX SPRAY NEUTRO SML |
| State: | Approved by RAQ on | 27/01/2014 |

Product description

liquid jelly with neutral colour and taste suitable for coating and glazing fruit cakes after warming without water addition. The product could remain transparent even after freezing and has been developed specially for spray machines.

Sales name

semifinished product for confectionery.

Ingredients

glucose-fructose syrup, water, sugar, gelling agent: E407, acidifier: E330, preservative: E202.

Physical-chemical analysis

dry matter _____ 47.6 ± 1 °Brix
pH _____ 4 ± 0.2

Microbiological standards

aerobic plate count (1) _____ 10000 CFU/g max.
yeasts (2) _____ 50 CFU/g max.
molds (2) _____ 50 CFU/g max.
coliforms (3) _____ abs./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

12 kg (net) in jerry can.

WAY OF TRANSPORTATION:
at room temperature all year.

Directions to use

RIFLEX NEUTRO SPRAY is ready for use: it changes into glossy and transparent jelly after heating and subsequent cooling.

With spray machines set the heat exchanger on the highest temperature (95°C).

RIFLEX NEUTRO SPRAY can be also heated under stirring and applied directly on the cakes.

RIFLEX NEUTRO SPRAY is also suitable for freezing.

Nutritional information

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

1. Energy _____ 184 kcal

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| | | |
|--------------------------|------|----|
| | 780 | kJ |
| 2. Protein (N*6.25)_____ | 0 | g |
| 3. Carbohydrate_____ | 45.9 | g |
| of which sugars_____ | 45.9 | g |
| 4. Fat_____ | 0 | g |
| 5. Food fibre_____ | 0 | g |
| 6. Salt_____ | 0 | g |

AllergensIN 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.

StatementsGMO 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.