

Product Specification Sheet Yellow Gum Paste



Ingredients

Sugar, corn syrup, water, palm oil, gum tragacanth (E413) (stabilizer), egg white, cellulose gum (E466) (thickener), natural and artificial flavors, modified corn starch, potassium sorbate (E202) (preservative), acetic acid (E260) (preservative), yellow 5 (E102).

Product Usage and Storage

SATIN ICE GUM PASTE is a ready-to-use modeling/sculpting paste sugar icing, which is molded by hand into decorative pieces that over time set hard to the touch. It is used to produce life-like sugar flowers and leaves, elegant ruffles, character figures, and other decorative pieces. The finished pieces will set up hard keeping their shape and may be stored in a sealed container for long periods.

STORAGE AND SHELF LIFE: Pails (12 months) / Boxes & Packets (12 months) Unused gum paste should be resealed quickly and trimmings should be stored separately. Both should be wrapped airtight and stored away from direct light at ambient temperature. (68-73°F)

HANDLING PROCEDURES: Knead desired quantity of gum paste by hand on a smooth, clean surface until the desired consistency is achieved. The gum paste may be rolled or molded very thin. To prevent drying, always keep gum paste covered.

Nutrition Information						
Serving Size 2 tbsp (35g)						
·	Qty per 35 g	Qty per 100 g				
Energy	123 kcal/514 kJ	351 kcal/1470 kJ				
Protein	0.24 g	0.67 g				
Fat, Total	0.41 g	1.18 g				
- Saturated	0 g	0 g				
Carbohydrate	29.54 g	84.39 g				
- Sugars	29.53 g	84.37 g				
- Fiber	0 g	< 0.2 g				
Sodium	12.6 mg	36 mg				
Iron	0.18 mg	0.5 mg				
Calcium	4.2 mg	12 mg				
* Not a significant	source of vitamin A	vitamin C. calcium and				

* Not a significant source of vitamin A, vitamin C, calcium and iron. Additional nutrition information is available upon

Packaging Key			
	Film wrap inside cardboard box		
	Film wrapped packet		
BP	Plastic bag inside sealed plastic pail		

Allergen Information								
Gluten Free	Dairy Free	Nut Free	Contains Egg					

Microbiological Specifications
Aerobic Plate Count < 10 cfu/g
Yeast <10 cfu/g
Mold < 10 cfu/g
Salmonella Negative per 25 g

			Product Dimensions				
Net Weight	Item ID	UPC Code	Depth	Width	Height	Pkg	Label Set ID
2 lb (0.91 kg)	10697	851240006976	15.24 cm	15.24 cm	15.24 cm	BP	US0000

