



PRODUCT TECHNICAL SPECIFICATION

SPECIFICATION NO: 06134/0001
ISSUE DATE: 09 October 2017

Product Title	Renshaw USA White Ready to Roll Fondant
Pack Size	4 x 2 x 1.1lb
Product Code	06134
Description of Product	
A white ready to roll fondant.	

Country of Manufacture: United Kingdom

Supplier	Renshaw, Crown Street, Liverpool, L8 7RF
Phone	0151 706 8200

Legal Constraints

The product and packaging comply with all relevant current UK/EU legislation.

Customs Tariff 17049099 9000 7004

Ingredients:

Sugar, Glucose syrup, Palm Oil, Glycerin, Tragacanth gum, Cellulose, Modified starch (Tapioca), Color: Titanium dioxide, Preservative: Potassium sorbate, Flavoring

Composition	<i>Typical figures %</i>	
Sugar	75 – 85	
Glucose Syrup	5 – 15	
Water	1 – 5	
Palm Oil	1 – 5	
Humectant: Glycerin	1 – 5	E422
Stabiliser: Gum Tragacanth	< 1	E413
Stabiliser: Sodium Carboxymethylcellulose	< 1	E466
Food Starch–Modified (Tapioca)	< 1	
Color: Titanium dioxide	< 1	E171
Preservative: Potassium Sorbate	< 0.1	E202
Natural Flavouring	< 0.1	

Brief Process Description	
Ingredients are blended together in specified order to produce a smooth homogeneous paste. Paste is extruded in 500 g blocks, flow-wrapped, checkweighed and packed 2 per pail, and 4 pails per case. Checkweighing: All packs to average weights Metal Detection: 2.5 mm Ferrous, 4.0 mm Non-ferrous 5 mm stainless steel HACCP: available for on-site inspection if requested.	
Packaging	All food contact packaging conforms to requirements for Materials and articles in Contact with Food Regulations. 500g blocks flow wrapped in metalized film, packed 2 per pail and labelled. 4 pails per outer case
Palletisation	13 per layer, 13 high, 169 per pallet All pallets shrink/stretched wrapped.
Production Date Code	5-digit code - 1 st & 2 nd = year, 3 rd – 5 th = day of year
Storage Conditions	Store in a cool, dry place away from light. Once opened, wrap any remaining icing in foil or polythene to prevent drying. Do not refrigerate.
Shelf Life (unopened)	18 months from date of manufacture, at above conditions.

Quality Assurance Parameters: Physical		
<i>Test</i>	<i>Method</i>	<i>Standard</i>
<i>Appearance</i>	Organoleptic	White Paste
<i>Flavour</i>		Sweet vanilla
<i>Texture</i>		Smooth homogeneous paste
Quality Assurance Parameters: Chemical		
<i>Test</i>	<i>Method</i>	<i>Standard</i>
<i>Moisture</i>		5.5 - 7.5 %
Quality Assurance Parameters: Microbiological		
<i>AT THE TIME OF MANUFACTURE</i>		
<i>Organism</i>	<i>Target</i>	<i>Maximum</i>
<i>TVC</i>		5000 per g
<i>Yeasts & Moulds</i>		100 per g
<i>Enterobacteriaceae</i>		10 per g
<i>Salmonella</i>	Not detected in 25 g	

Nutritional Facts	
Serving Size 1.2oz (35g)	
Servings Per container about 28	
Amount Per Serving	
Calories 140	
Calories from Fat 15	
% Daily Value*	
Total Fat 1.6g	2%
Saturated Fat 0.8g	0%
Sodium 0.00g	0%
Total Carbohydrate 31g	10%
Sugars 29g	
Not a significant source of trans fat, cholesterol, sodium, dietary fibre, protein, vitamin A, vitamin C, calcium and iron	
*Percent Daily Values are based on a 2,000 calorie diet.	

Dietary Information *Note: this data relates to product ingredients only, if required for "Free From" items – please contact Renshaw Technical Manager prior to use.*

Potential Allergen	Contains (YES / NO)	Comments
Peanuts and derivatives	No	
Nuts * and derivatives (other than peanuts)	No	Made in a factory that handles nuts (Almonds)
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and derivatives	No	
Crustaceans / Molluscs	No	
Fish and fish products	No	
Egg and derivatives	No	
Milk, milk products and derivatives (including lactose)	No	
Soya and derivatives	No	
Sesame Seeds and derivatives	No	
Celery / celeriac and derivatives	No	
Mustard and derivatives	No	
Lupin and derivatives	No	
Sulphur dioxide/sulphites (>10 mg/kg)	No	< 10 mg/kg
Other known allergens e.g. Chestnuts, pine nuts	No	

*Nuts = Almond, Hazelnuts, Walnut, Cashew, Pecan, Brazil nut, Pistachio, Macadamia and Queensland nut

Other Dietary Information		
	Contains	Comments
Other Cereals and derivatives	Yes	Glucose from wheat
Oils	Yes	Palm
Colours	Yes	E171
Flavours	Yes	
Materials / ingredients from GM origin	No	
	Suitable For	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	
Halal	Yes	

Health & Safety Data

Physical Appearance: Smooth, white homogenous paste.

Ingredients: See page one of specification

Intended Use: For bakery use.

Storage & Handling: Store in dry, cool ambient conditions.

Occupational Exposure None, under normal conditions of use at room temperature.

Exposure Avoid eye contact.

Hazards

Fire / Explosion The product will burn if ignited but under normal conditions of use will present no fire risk.

Hazards:

First Aid Eyes: Flush with plenty of cold water. Seek medical advice if necessary

Skin: Wash with soap and water.

Ingestion: No hazard under normal conditions of use.

Inhalation: No hazard under normal conditions of use.

Spillage Wash area with detergent and water to avoid slip hazard.

Disposal of Waste: Normal waste disposal in accordance with any relevant

legislation e.g. Control of Pollution Act.

Other Hazards: None known

Protective Clothing: Normal for food handling.

Information stated herewith is correct to the best of our knowledge at the time of issue.

Warranty:

This product is hereby warranted to be of the same nature, substance and quality described and to conform in every respect with the Food Safety Act 1990 as amended, the General Food Regulations 2004 as amended, the Weights and Measures Act 1985 as amended, and with all regulations made under them now in force, so far as these may be applicable to this product.

This specification reflects the product at the point of manufacture at Renshaw and may only be changed upon the written authority of the Technical Department.

Signed: For and on behalf of Renshaw



Name: Hayley Gillies

Position: Artwork and Specification Technologist