



PRODUCT TECHNICAL SPECIFICATION

SPECIFICATION NO: 06094/0001
ISSUE DATE: 26 July 2016

Product Title	Renshaw USA – Blue Fondant
Pack Size	2 x 2.5 lb.
Product Code	06094
Description of Product	A blue 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, Water, Palm Oil, Glycerin, Gum Tragacanth, Sodium Carboxymethylcellulose, Food Starch–Modified (Tapioca), Preservative (Potassium Sorbate), Natural Flavouring, Colours: FD&C Blue No 1, FD&C Red No 40.

Composition	<i>Typical figures %</i>
Sugar	75 - 85
Glucose Syrup	5 - 10
Water	1 - 5
Palm Oil	1 - 5
Humectant: Glycerin	1 - 5
Stabiliser: Gum Tragacanth	< 1
Stabiliser: Sodium Carboxymethylcellulose	< 1
Food Starch–Modified (Tapioca)	< 1
Preservative: Potassium Sorbate	< 1
Natural Flavouring	< 0.1
Colours: FD&C Blue No 1, FD&C Red No 40	< 0.1

Brief Process Description	
Ingredients are blended together in specified order to produce a smooth homogeneous paste. Paste is extruded in 1.5lb (680g) blocks, flow-wrapped, cartoned, checkweighed and packed 6 per outer case. Checkweighing: All packs to average weights 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. Two metallised film packs, packed two per outer pail
Palletisation	26 per layer, 6 high, 156 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 fondant 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	Blue 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)	
Serving Per container about 19	
Amount Per Serving	
Calories 140	
Calories from Fat 15	
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Sodium 0g	0%
Total Carbohydrate 31g	10%
Sugars 30g	
Not a significant source of trans fat, cholesterol, sodium, dietary fiber, protein, vitamin A, vitamin C, calcium and iron	
*Percent Daily Values are based on a 2,000 calorie diet.	

Dietary Information <i>Note: this data relates to product ingredients only, if required for "Free From" items – please contact Renshaw Technical Manager prior to use.</i>		
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	FD&C Blue No 1, FD&C Red No 40
Flavours	Yes	Natural
Materials / ingredients from GM origin	No	
	Suitable For	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	
Halal	Not certified	

Health & Safety Data

Physical Appearance: Smooth blue 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.

Hazards Avoid eye contact.

Fire / Explosion Hazards:

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

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 Specifications Technologist