



## PRODUCT TECHNICAL SPECIFICATION

**SPECIFICATION NO:** 06154/0001  
**ISSUE DATE:** 29 August 2017

<b>Product Title</b>	<b>Renshaw Professional – Pink Fondant</b>
<b>Pack Size</b>	<b>2 x 2.5 lb.</b>
<b>Product Code</b>	<b>06154</b>
<b>Description of Product</b> A pink ready to roll fondant.	

**Country of Manufacture:** United Kingdom

<b>Supplier</b>	Renshaw, Crown Street, Liverpool, L8 7RF
<b>Phone</b>	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 Red No 3, FD&C Red No 40, FD&C Blue No 1.

<b>Composition</b>	<i>Typical figures %</i>	
Sugar	75 - 85	
Glucose Syrup	5 - 10	
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	
Preservative: Potassium Sorbate	< 1	E202
Natural Flavouring	< 0.1	
Colours: FD&C Red No 3, FD&C Red No 40, FD&C Blue No 1	< 0.1	

<b>Brief Process Description</b>	
Ingredients are blended together in specified order to produce a smooth homogeneous paste. . Paste is extruded in 2.5lb blocks Checkweighing: All packs to average weights HACCP: available for on-site inspection if requested.	
<b>Packaging</b>	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
<b>Palletisation</b>	26 per layer, 6 high, 156 per pallet All pallets shrink/stretched wrapped.
<b>Production Date Code</b>	5 digit code - 1 <sup>st</sup> & 2 <sup>nd</sup> = year, 3 <sup>rd</sup> – 5 <sup>th</sup> = day of year
<b>Storage Conditions</b>	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.
<b>Shelf Life (unopened)</b>	18 months from date of manufacture, at above conditions.

<b>Quality Assurance Parameters: Physical</b>		
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<i>Test</i>	<i>Method</i>	<i>Standard</i>
<i>Appearance</i>	Organoleptic	Pink paste
<i>Flavour</i>		Sweet vanilla
<i>Texture</i>		Smooth homogeneous paste

<b>Quality Assurance Parameters: Chemical</b>		
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<i>Test</i>	<i>Method</i>	<i>Standard</i>
<i>Moisture</i>		5.5 - 7.5 %

<b>Quality Assurance Parameters: Microbiological</b>		
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<b><i>AT THE TIME OF MANUFACTURE</i></b>		
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<i>Organism</i>	<i>Target</i>	<i>Maximum</i>
<i>TVC</i>		5000 per g
<i>Yeasts &amp; Moulds</i>		100 per g
<i>Enterobacteriaceae</i>		10 per g
<i>Salmonella</i>	Not detected in 25 g	

<b>Nutritional Facts</b>	
Serving Size 1.2oz (35g)	
Serving Per container about 19	
<b>Amount Per Serving</b>	
<b>Calories</b> 140	
Calories from Fat 15	
<b>% Daily Value*</b>	
<b>Total Fat</b> 1.5g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
<b>Sodium</b> 0g	<b>0%</b>
<b>Total Carbohydrate</b> 31g	<b>10%</b>
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.	

<b>Dietary Information</b> <i>Note: this data relates to product ingredients only, if required for "Free From" items – please contact Renshaw Technical Manager prior to use.</i>		
<b>Potential Allergen</b>	<b>Contains (YES / NO)</b>	<b>Comments</b>
<b>Peanuts and derivatives</b>	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	
<b>Crustaceans / Molluscs</b>	No	
<b>Fish and fish products</b>	No	
<b>Egg and derivatives</b>	No	
Milk, milk products and derivatives (including lactose)	No	
<b>Soya and derivatives</b>	No	
<b>Sesame Seeds and derivatives</b>	No	
<b>Celery / celeriac and derivatives</b>	No	
<b>Mustard and derivatives</b>	No	
<b>Lupin and derivatives</b>	No	
<b>Sulphur dioxide/sulphites (&gt;10 mg/kg)</b>	No	< 10 mg/kg
<b>Other known allergens e.g. Chestnuts, pine nuts</b>	No	

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

<b>Other Dietary Information</b>		
	<b>Contains</b>	<b>Comments</b>
<b>Other Cereals and derivatives</b>	Yes	Glucose from wheat
<b>Oils</b>	Yes	Palm
<b>Colours</b>	Yes	FD&C Red No 3, FD&C Red No 40, FD&C Blue No 1
<b>Flavours</b>	Yes	Natural
<b>Materials / ingredients from GM origin</b>	No	
	<b>Suitable For</b>	<b>Comments</b>
<b>Vegetarians</b>	Yes	
<b>Vegans</b>	Yes	
<b>Kosher</b>	Yes	
<b>Halal</b>	Yes	

## Health & Safety Data

**Physical Appearance:** Smooth pink 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