

PRODUCT TECHNICAL SPECIFICATION

SPECIFICATION NO: 06157/0001 ISSUE DATE: 31 August 2017

Product Title Renshaw USA Yellow Ready to Roll Fondant

Pack Size 2 x 2.5lb

Product Code 06157

Description of Product
A yellow 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, Humectant: Glycerin, Stabilisers: Tragacanth gum, Cellulose, Modified starch (Tapioca), Preservative: Potassium sorbate, Flavouring, Colors: FD&C Yellow No. 5, FD&C Yellow No. 6.

Composition	Typical figur	res %
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	
Preservative: Potassium Sorbate	< 0.1	E202
Natural Flavouring	< 0.1	
Colors: FD&C Yellow No 5, FD&C Yellow No 6.	< 0.1	E102, E110

Priof Process Description			
Brief Process Description			
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.			
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	$5 \text{ digit code} - 1^{\text{st}} \& 2^{\text{nd}} = \text{year}, 3^{\text{rd}} - 5^{\text{th}} = \text{day of year}$		
Code			
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	18 months from date of manufacture, at above		
(unopened)	conditions.		

Test	Parameters: Physical Method	Standard
Appearance	Organoleptic	Yellow Paste
Flavour	0 1	Sweet vanilla
Texture		Smooth homogeneous paste
Quality Assurance	Parameters: Chemica	al
Test	Method	Standard
Moisture Quality Assurance	Parameters: Microbi	5.5 - 7.5 % ological
		ological
Quality Assurance Organism	AT THE TIME OF	ological F MANUFACTURE
Quality Assurance	AT THE TIME OF	ological F MANUFACTURE Maximum
Quality Assurance Organism TVC	AT THE TIME OF	ological F MANUFACTURE Maximum 5000 per g

Nutritional Facts

Serving Size1.2oz (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

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,	No	
barley, oats, spelt, kamut) and derivatives		
Crustaceans / Molluscs	No	
Fish and fish products	No	
Egg and derivatives	No	
Milk, milk products and derivatives	No	
(including lactose)		
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,	No	
pine nuts		

^{*}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	E102, E110	
Flavours	Yes	Natural	
Materials / ingredients from GM origin	No		
	Suitable For	Comments	
Vegetarians	Yes		
Vegans	Yes		
Kosher	Yes		
Halal	Yes		

^{*}Percent Daily Values are based on a 2,000 calorie diet.

Health & Safety Data

Physical Appearance: Smooth, yellow homogenous paste.

Ingredients: See page one of specification

Intended Use: For bakery use.

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

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

Exposure Avoid eye contact.

Hazards

Fire / The product will burn if ignited but under normal conditions

Explosion of use will present no fire risk.

Hazards:

Spillage Disposal of

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. Wash area with detergent and water to avoid slip hazard. Normal waste disposal in accordance with any relevant

Waste: 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

HECCE

Name: Hayley Gillies

Position: Artwork and Specification Technologist