

Pastacılık & Çikolata Ürünleri / Pastry & Chocolate Product

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SPECIFICATION

Product name: MEISTER RASPBERRY FLAVOURED COLD GLAZE

Article No: MM011

Sensory characteristics:

Colour / Appearance: gel consistency, bright

Odour: raspberry flavour

Ingredients:

Glucose syrup (%80), water, sugar(%2), Thickening gents; (Agar, Amidize pectin, Carragenan), acidity regulator: (citric acid), preservative: (potassium sorbate),natural identical raspberry flavour,Colorant (Carmosine,Allura Red AC,Carbon Black)

Chemical-physical characteristics:

3,60 - 3,90pH: 70 - 72 Brix:

Microbiological characteristics:

Total plate count 40 kob./g Moulds <3 bac./g Yeasts <10 kob./g Coliform germs <10 kob./g Salmonella Not tolareted

Packing: Sealed pail weighing 7 kg-2 sealed pails per outer export box.

Sealed pail weighing 1 kg-12 sealed pails per outer export box.

Storage conditions: Preferably cold storage, however not necessary. After opening,

limited shelf life.

Directions to use Cold process product for glazing of pastry,

for applications such as glazing, where hot process product can not be used.

Regulations The carefully chosen materials are in accordance with the applicable

regulations as well as purity requirement standards FAO/WHO In addition to FAO/WHO standards, the products fulfils the Islamic regulations and all demanded standards of Islamic countries.

There is no genetically modified organism in our products.

date 02.01.2022

> İbrahim GÜMÜŞ food engineer

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