

WONDER PASTE IT BLUE

SALE DENOMINATION

Semi-finished product in paste for fine pastry coverings

INGREDIENTS

Sugar, glucose syrup, refined and hydrogenated vegetable fats (palm, cotton, coconut, safflower, sunflower, babaçu, shea and illipe butter), stabilizers: gum arabic E414, CMC E466, guar gum E412, emulsifier: glycerol E422, acidifying agent: citric acid E330, preservative: potassium sorbate E202, colour: brilliant blue FCF E133, flavouring.

MINIMUM SHELF LIFE

18 months

PRODUCT DESCRIPTION

Very fine blue sugar paste, obtained with azo-free color, with a slight flavour of vanilla. Perfect for wedding and occasional cakes. It can be coloured with food colours. Plastic and elastic, it performs well when refrigerated.

DOSAGE AND DIRECTIONS FOR USE

Dosage: at will. Ideal for covering cakes, it can be kneaded with rolling pin or dough sheeter. It can be rolled extremely thin without breaking.

PACKAGING

Carton box - content in weight 5 kg (5 food poly laminate bags of 1kg)

Package in food poly laminate bags - content in weight 1 kg

STORAGE CONDITIONS

Store in a cool, dry place. Cartons should be kept sealed at room temperature. Packages should be carefully closed after use to prevent the remaining product from drying in the air.

CHARACTERISTIC DATA AT PRODUCTION

(average values)

STATE	kneadable
SMELL	slightly vanilla
COLOUR	blue

TOTAL VIABLE COUNT	<500 UFC/g
YEASTS	<10 UFC g
MOULDS	<10 UFC g

NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE	388 kcal	1574 kjoule
CARBOHYDRATES	g 87,6	
of which sugar	g 80,0	
FATS	g 4,7	
of which saturated fat	g 3,5	
PROTEINS	g 0,0	
SALT	g 0,1	

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FURTHER DECLARATIONS ABOUT THE PRODUCT AND THE MANUFACTURER

SANITARY FITNESS

Regulation CE 852/2004 and subsequent amendments, on the hygiene of foodstuffs

THE PRODUCT IS FIT FOR HUMAN CONSUMPTION AND CONFORMS TO THE EUROPEAN LAWS IN FORCE FOR ALL MATTERS RELATED TO THE HYGIENE OF FOODSTUFFS.

ALLERGENES

Regulation CE 1169/2011 and subsequent amendments and integrations

May contain traces of nuts (almonds, hazelnuts, walnuts and pistachio).

TRACEABILITY

Regulation CE 178/2002 and subsequent amendments and integrations

THE COMPANY LAPED GUARANTEES THE TRACEABILITY OF THE INGREDIENTS USED IN THE MANUFACTURING PROCESS AND OF THE PACKAGING THAT MAY BE IN CONTACT WITH THE FINISHED PRODUCT.

GMO

Regulation CE 1829/2003 and subsequent amendments; Regulation CE 1830/2003 and subsequent amendments

THE PRODUCT DOES NOT CONTAIN OR DERIVES FROM GMO.

IONIZING RADIATIONS

Directive 1999/2/CE and Directive 1999/3/CE and subsequent amendments

THE PRODUCT IS NOT TREATED WITH IONIZING RADIATION.

CONTACT WITH FOOD

Regulation CE 1935/2004 and subsequent amendments and integrations

UTENSILS, MATERIALS AND PACKING INTENDED TO COME INTO CONTACT WITH FOOD CONFORM TO THE LAWS IN FORCE.

BUSINESS CERTIFICATIONS OF LAPED

The environmental management system is certified ISO 14001:2015

The quality management system is certified ISO 9001:2015