

# WONDER PASTE IT YELLOW

## 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: curcumin E100, flavouring.

## MINIMUM SHELF LIFE

18 months

## PRODUCT DESCRIPTION

Very fine yellow 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	yellow

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 and walnuts).*

### 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