

MODEL PASTE (fuchsia)

SALE DENOMINATION

Semi-finished product in paste for pastry decorations

INGREDIENTS

Sugar, glucose syrup, vegetable fats [hydrogenated (palm, coconut, shea); cocoa butter], potato starch, corn starch, emulsifier: E471; colouring: E120.

MINIMUM SHELF LIFE

18 months

PRODUCT DESCRIPTION

Semi-finished ready-to-use product for 3D figures created by hand or with moulds. The product is especially suited for creating decorative figures such as flowers, ect.

DOSAGE AND DIRECTIONS FOR USE

Dosage: at will. It is recommended to knead and soften the paste with the warmth of the hands.

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 and dry place at a temperature not exceeding 20°C and away for heat sources that could melt fats contained in the product. Packages should be carefully closed after use and can be stored in a refrigerator.

CHARACTERISTIC DATA AT PRODUCTION

(average values)

STATE solid/Doughy

COLOUR fuchsia

TOTAL VIABLE COUNT < 1000 UFC/g

YEASTS < 10 UFC/g

MOULDS < 10 UFC/g

NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE	481 Kcal	2015 Kjoule
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CARBOHYDRATES	g 69,9
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of which sugar	g 48,1
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FATS	g 22,3
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of which saturated fat	g 21,7
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PROTEINS	g 0,0
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SALT	g 0,0
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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), soy, nut oil, peanuts oil and sesame oil.

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