

Rev. 7 of 28.04.2023

DAISY PASTE GUM PASTE INSTANT LACE

SALE DENOMINATION

Product in paste for pastry decoration

INGREDIENTS

Starch, glucose syrup, water, hydrogenated vegetable fats (palm, coconut, babaçu), stabilizers: CMC E466, guar gum E412, gum arabic E414, emulsifier: glycerol E422, acid: citric acid E330, preservative: E202, flavourings.

MINIMUM SHELF LIFE

18 months

PRODUCT DESCRIPTION

Ready-to-use white paste easy to knead by hand. Suitable for: 3D subjects moulded by hand or with moulds; b) flowers; c) edible lace with silicone moulds. It softens by kneading by hand and dries quickly in the air. It can be coloured before and after modelling with food colours (hydrosoluble and liposoluble colours, pearl or non-pearl food lacquers, gel colours, etc.).

DOSAGE AND DIRECTIONS FOR USE

Dosage: at will. Directions depend on use. For 3D subjects (a) and flowers (b) the paste warms by kneading with hands and it is ready for modelling; for lace (c) the paste should be heated in a microwave oven (50 g of Daisy Paste for approx. 15-20 seconds at maximum power) and then spread on a silicone mould with a plastic/metal scraper. Varying the inclination of the scraper will change the thickness of the lace. In all three cases (a), (b) and (c), the product dries quickly in the air. Lace can be kept soft and flexible if stored in a plastic food bag.

PACKAGING

Carton box - contenent in weight 5 kg (10 packs of 500g)

STORAGE CONDITIONS

Store in a cool, dry place. Cartons should be kept sealed, not at direct contact with the floor, away from chemical or malodorous products, at room temperature. Storage room should be well-aired. Any package 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	neuter	
COLOUR	white	
TOTAL VIABLE COUNT	<300 UFC/g	
YEASTS	<10 UFC g	
MOULDS	<10 UFC g	

NUTRITIONAL VALUES FOR 100 G		
(average values)		
ENERGETIC VALUE	313 kcal	1325 kjoule
CARBOHYDRATES	g 68,6	
of which sugar	g 18,7	
FATS	g 5,8	
of which saturated fat	g 5,6	
PROTEINS	g 0,3	
SALT	g 0,5	



 LAPED
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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 CONSUPTION 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 NOR 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 environmental management system is certified ISO 9001:2015



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