

# MODEL PASTE (black)

## 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: E153, E151.

## 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 polylaminate bags of 1kg)

Package in food polylaminate bags - content in weight 1 kg

## STORAGE CONDITIONS

Store in a cool and dry place at a temperature not exceeding 20°C and away from 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 black

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

CARBOHYDRATES g 69,9

of which sugar g 48,1

FATS g 22,3

of which saturated fat g 21,7

PROTEINS g 0,0

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 integration*

**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 integration*

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 integration*

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

### CERTIFICATION COMPANY LAPED

The environmental management system is certified ISO 14001:2015

The quality management system is certified ISO 9001:2015