



Article No.: 1540110

Product designation: Claro Neutral

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1. Name of the food: powdered jelly glaze

Ingredients <i>[allergens in UPPERCASE LETTERS]:</i>	
sugar	>60-70 %
acidity regulators sodium citrates, citric acid and potassium citrates	>10-20 %
gelling agents carrageenan and pectins	≥2-10 %
thickeners locust bean gum and gum arabic	≥2-10 %
dextrose	≥2-10 %

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregard

QUID: not applicable



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2. Sensory properties:

Colour:	white
Smell:	typically
Flavour:	sweet
Consistency:	powder

3. Chemical / physical parameters:

Parameter	Value	Method
water content (%)	< 5	IR-drying, 130 °C, 15'
bulk density (kg/l)	ca. 0,85	uncompressed
aw-value	ca. 0,30	aw-value-meter
pH-value	ca. 4,5	electrometrically, 20 °C, 10%

4. Microbiology:

Parameter	max. Value	Method
Total germ count (not including lactic acid bacteria)	10.000 /g	ASU L 06.00-18
Mould	100 /g	ASU L 01.00-37
Yeast	100 /g	ASU L 01.00-37
Coliform germs	10 /g	ASU L 01.00-54
Salmonella	not detectable /25g	ASU L 00.00-20

5. Packaging / minimum shelf life / storage conditions:

Packaging:	10 kg poly bag in a carton
Best before:	720 days
Storage conditions:	at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation



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6. Basic recipe / Application / Dosage recommendation:**Jelly glaze:**

Recipe:	Method / Application:
100,00 g Claro Neutral 400,00 g sugar 1000,00 g water or fruit juice 1500,00 g Total	<ul style="list-style-type: none">➤ Mix the jelly glaze powder with the sugar, then stir into the boiling water or the fruit juice. Allow to boil shortly.➤ The jelly glaze can be reheated

7. Nutritional information (of the article):

Average nutritional values per 100 g (calculated)	Value
Energy in kJ / kcal	1444 / 340
Fat in g	0,0
- of which saturated fatty acids in g	0,0
Carbohydrates in g	70,7
- of which sugar in g	70,6
Dietary fibre in g	8,0
Protein (N x 6,25) in g	0,2
Salt (calculated) in g	6,1
Bread exchange units	5,9



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8. Ingredients which can trigger allergies or other incompatibility reactions*:

Based on FIR REG (EU) No. 1169/2011.

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof	S
-wheat	S
-rye	-
-barley	S
-oats	-
-spelt	-
-kamut	-
-hybrid stains	-
Crustaceans and products made thereof	-
Eggs and products made thereof	S
Fish and products made thereof	-
Peanuts and products made thereof	-
Soya and products made thereof	-
Milk and products made thereof (including lactose)	S
Nuts and products made thereof	S
-almonds	S
-hazelnuts	S
-walnuts	-
-cashew nuts	-
-pecan nuts	-
-brazil nuts	-
-pistachios	-
-macadamia nuts	-
-queensland nuts	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphite for concentrations >10 mg/kg / >10 mg/l, stated as SO ₂	-
Lupine and products made thereof	-
Molluscs and products made thereof	-

+: part of recipe

S: may contain in trace

-: is not part of the recipe

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This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Note

To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop's harvest and result in minimal fluctuations in the nutritional value of the product.

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This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.