

PRODUCT DATA SHEET

CRUSTOGEL NEUTRAL

Ready to use Neutral Cold Glaze

PRODUCT DESCRIPTION

CRUSTOGEL NEUTRAL is a thixotropic cold glaze used on bakery products or pastries or fruits to impart shining and better appeal.

INGREDIENTS

Liquid Glucose, Water, Sugar, Stabilizers (INS406, INS420(i), INS440, INS450), Acidity regulators (INS330, INS331), Preservatives (INS202, INS211), Flavours (Vanilla, Caramel).

SPECIFICATION

Physico-chemical

Parameter	Standard
Appearance	Clear, transparent & soft gel
Colour	Colourless and transparent
Texture	Soft gel and easy to spread
Flavour	Neutral
Soluble Solids	63 – 65
pH	4 – 5

Microbiological

Parameter	Unit	Standard
Total Plate count	Cfu/g	200 max
Yeast & Mould	Cfu/g	100 max
Coliform	Cfu/g	Absent

Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	Gm	63.2
Sugar	Gm	62.4
Protein	Gm	Less than 0.2
Fat	Gm	Less than 0.1
Energy value	K. Cal	252.8

ALLERGEN DETAILS

Allergens	Substance Contained ¹
Celery	No
Cereals containing Gluten ²	No
Fish	No
Crustaceans	No
Egg and Egg products	No



crust 'n' crumb

FOOD INNOVATIONS INDIA LIMITED

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Milk (including lactose)	No
Lupin	No
Molluscs	No
Mustard	No
Nuts ³	No
Peanuts	No
Sesames	No
Soy	No
Sulphur dioxide and sulphites(>10mg/kg)	No

1. Definition of substances according to EU Regulation 1169/2011, as amended. List covers allergens mentioned in 21

USC 301 (US) and GB 7718-2011 (china)

2. ie, wheat , Rye, Barley, Oats, Spelt, Kamut,

3. ie, almond, hazelnut, walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut

APPLICATION

- Can be used for glazing fruits, decorating and piping on cakes and other baked products.
- It prolongs the freshness of applied product and improves its mouth feel.
- Gives perfect gloss and real mirror effect.
- Ready to use, cold application does not melt the product.
- Neutral and hence blends well with food colours and flavours.

INSTRUCTIONS FOR USE

1. Take desired quantity of Crustogel Neutral in a bowl and stir very softly.
2. Add desired food colour and flavor if required.
3. Apply directly – No need to add water.

PACKING

1Kg & 2.5Kg Plastic Pails

STORAGE

Always close the lid when not in use. Refrigerate once opened. Do not freeze.
Store in a cool and dry place in hygienic conditions away from sunlight.

SHELF LIFE

Best before 6 Months from the production date under suggested storage condition.



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