

# PRODUCT DATA SHEET

## CRUSTOGEL WHITE

### White Glaze

#### PRODUCT DESCRIPTION

CRUSTOGEL WHITE is a ready to use glaze for bakery & confectionary applications. It has a unique and attractive white colour.

#### INGREDIENTS

Liquid Glucose, Water, Sugar, Emulsifiers (INS420), Modified Starch (INS 1442), Colour (INS171), Acidity regulators (INS330, INS331), Preservatives (INS202, INS211), Flavour (Vanilla).

#### SPECIFICATION

##### Physico-chemical

Parameter	Standard
Appearance	Soft & glossy white gel
Colour	Milky White
Texture	Soft gel and easy to spread
Flavour	Mild vanilla
Soluble Solids	47 – 49
pH	4 - 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	68.09
Protein	Gm	Less than 0.5
Fat	Gm	Less than 0.5
Energy value	K. Cal	272.36

#### ALLERGEN DETAILS

Allergens	Substance Contained <sup>1</sup>
Celery	No
Cereals containing Gluten <sup>2</sup>	No
Fish	No
Crustaceans	No
Egg and Egg products	No
Milk (including lactose)	No

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Lupin	No
Molluscs	No
Mustard	No
Nuts <sup>3</sup>	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.
- Milky white colour and glossy texture.
- Long lasting glossiness.
- It prolongs the freshness of applied product and improves its mouth feel.
- Ready to use, cold application does not melt the product.

### INSTRUCTIONS FOR USE

1. Take desired quantity of Crustogel white 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.