

PRODUCT SPECIFICATION

Dawn Belnap Neutral 14 kg 7.71767.105

General Information

Legal Name: Concentrated hot glaze

Product description: concentrated glaze to be used on cakes or pies. The product is freeze-thaw stable. Can be applied with a brush or with a spray machine

Application: Add 500 to 700 g water to 1 kg Belnap. Mix and heat until boiling and complete dissolution of the product. Belnap is ready to use.

* Brush application : Boil Belnap and water. Let cool down to the required consistency. Apply with a brush directly on the product.

* Spray machine application : Pour the mix of Belnap and water in the tank of the spray machine. Switch on the heating system. The spray machine will boil the glaze. Apply with the spray gun directly on the product.

List of ingredients

glucose-fructose syrup, sugar, water, gelling agents (amidated pectin, carrageenan, xanthan gum), acid (citric acid), acidity regulators (trisodium citrate, tricalcium phosphate), preservative (potassium sorbate), firming agent (potassium chloride).

Composition

Ingredient	Description	E-No.	Quantity	Source	Country of origin*
glucose-fructose syrup			43	wheat	Belgium, Netherlands
sugar			30	sugar beet, sugar cane	France
water			24	mineral	France
gelling agents	amidated pectin, carrageenan, xanthan gum	E440(ii), E407, E415	< 2	citrus fruits, red seaweed	Denmark
acid	citric acid	E330	< 2	synthetic	China
acidity regulators	trisodium citrate, tricalcium phosphate	E331(iii), E341(iii)	< 2	synthetic	China, Germany
preservative	potassium sorbate	E202	< 2	synthetic	China
firming agent	potassium chloride	E508	< 2	synthetic	Denmark

* Countries of origin are purely indicative and given according to our current level of knowledge

PRODUCT SPECIFICATION

Dawn Belnap Neutral 14 kg
7.71767.105

Nutritional Information

Nutritional information per 100 g of product

Nutrient	Value	Unit
Energy	1.122	kJ
Energy	264	kcal
Fat	0,00	g
of which saturates	0,00	g
Carbohydrate	65	g
of which sugars	45	g
Fibre	1,4	g
Protein	0,05	g
Salt	0,32	g

Allergens

+ = present, - = absent, ? = may contain traces

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-	
Wheat	-	
Spelt	-	
Kamut	-	
Rye	-	
Barley	-	
Oats	-	
Crustaceans and products thereof	-	
Eggs and products thereof	-	
Fish and products thereof	-	
Peanuts and products thereof	-	
Soya beans and products thereof	-	
Milk and products thereof (including lactose)	-	
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	-	
Almond	-	
Hazelnuts	-	
Walnuts	-	
Cashews	-	
Pecan nuts	-	

PRODUCT SPECIFICATION

Dawn Belnap Neutral 14 kg 7.71767.105

Brazil nuts	-	
Pistachio nuts	-	
Macadamia / Queensland nuts	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total SO ₂	-	
Lupin and products thereof	-	
Molluscs and products thereof	-	

Dietary Information

Diets	Suitability
Celiacs	yes
Halal	yes
Kosher	yes
Lactose intolerance	yes
Vegans	yes
Vegetarians	yes
Kosher Certificate	yes
Halal Certificate	yes
Gluten Free Certificate	no
Vegan Certificate	no

Sensoric Parameters

Taste: neutral
Odor: neutral
Colour: neutral
Texture: Pasty

Microbiological Parameters

Parameters	Target	Minimum	Maximum	Method
Yeast			100/G	
Moulds			100/G	
Coliform bacteria			10/G	
Osmophilic yeast			5000/G	

PRODUCT SPECIFICATION

Dawn Belnap Neutral 14 kg 7.71767.105

Chemical / Physical Parameters

Parameters	Target	Minimum	Maximum	Method
pH Value	3,7	3,5	3,9	
Brix Value	67	65	69	

Regulatory information

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Food Contact Material:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

Storage instructions and shelf life

Storage conditions: Keep cool and dry.

Shelf life 18 months

Packaging Information

Primary packaging: Bucket 14 KG