

Product Specification (July 2019)

Meringue Sheets A4 (210 x 297 mm)	
Product ID	TP510
Description	Meringue Sheets, A4, 25 sheets
Product Purpose	Laminated transfer foil for transferring prints to Meringue

Ingredients according to EU Reg. 1169/2011		
Ingredient	E-No.	Function
Corn-starch (modified)	E1422	Thickener
Sugar	-	-
Water	-	-
Maltodextrin	-	-
Potato Starch	-	-
Gum Arabic	E414	Stabilizer
Glycerin	E422	Humectant
Polysorbate 60	E435	Emulsifier

Nutritional information per 100g	
energy	16 kJ / 4 kcal
fat	0.2 g
of which	
- saturates,	0 g
- mono-unsaturates,	0 g
carbohydrate	<0.2 g
of which	
- sugars,	<0.2 g
- starches,	<0.2 g
fibre	0 g
protein	0.28 g
salt	7.87 mg

Microbiological specifications	
Total v. count in 30°C	< 330 in 1g
Bacillus cereus	< 10 cfu/g
Escherichia coli	< 10 cfu/g
Staphylococcus aureus	< 50 cfu/g
Yeast	900 cfu/g
Moulds	< 10 cfu/g
Salmonella	negative in 25 g
Coliforms	< 10 cfu/g
Sulfite reducing clostridia	< 10 cfu/g

Allergen information according to EU Reg. 1169/2011	
This product contains	Yes/No
Gluten cross contamination	No
and products thereof	
Crustaceans, Shellfish	No
and products thereof	
Eggs	No
and products thereof	
Fish	No
and products thereof	
Peanut	No
and products thereof	
Soy	No
and products thereof	
Lactose	No
and products thereof	
Nuts cross contamination	No
and products thereof	
Lupin	No
and products thereof	
Molluscs	No
and products thereof	
Celery	No
and products thereof	
Mustard	No
and products thereof	
Sesame	No
and products thereof	
SO ₂ , sulphite	No
> 10 mg/kg	

GMO Information	
Treatments	Yes/No
Genetically modified	No
From GM source	No

Packing Information	
	A4
Quantity per box	25 sheets
Primary packaging	Plastic bag
Secondary packaging	Cardboard box
Storage conditions	Cool, dry, zip bag closed
Product Shelf Life	24 months from date of production

This product is kosher.

This product is vegan and gluten free.