

Product Specification



Product Title GLENGLAZE 12 x 1Ltr/CARTON

Product Code OC30001

1. PRODUCT DESCRIPTION

1.1 Product Description

A ready to use glaze which gives a bright, rich, long lasting shine when applied to all types of bun and pastry goods.

1.2 Colour/Appearance

Yellow liquid conforming to previously accepted material.

1.3 Texture

Liquid

1.4 Flavour

Neutral flavour, conforming to previously accepted material.

1.5	<u>Product Attributes</u>	<u>Acceptable Levels</u>
	Performance / Organoleptic	Acceptable
	pH (ambient)	8.6 ± 0.3

2. INGREDIENT LISTING

2.1 The following gives the U.K. Ingredient Declaration for inclusion in customers finished product "Ingredient Listing":-

Ingredient	Source	E No	Country of Origin	Broadband %
Water	Potable Mains		UK	70-100%
Vegetable Oil	Rapeseed		Australia, Ukraine, EU (28)	<10%
Modified Starch	Tapioca		Germany, Thailand	<10%
Dextrose	Wheat*		Belgium	<5%
Emulsifiers				<5%
Mono- and diglycerides of fatty acids	Palm	E471	Malaysia, Denmark, Indonesia	
Sunflower Lecithin	Sunflower	E322	Netherlands	

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Vegetable protein			France	<5%
Milk Proteins	Cow's Milk		Ireland	<5%
Acidity Regulator				<5%
Trisodium Phosphate		E339 (iii)	Germany	
Colour				<5%
Beta-Carotene	Plant	E160a(iii)	India, Israel, Spain, EU (28)	

For Allergy Advice see ingredients in **bold** in ingredient listing above.

For any products containing palm oil; please see despatch notes/invoices for RSPO palm oil sustainability status.

*In accordance with regulation (EU) No 1169/2011 Annex II; wheat based glucose syrups, including dextrose, are exempt from allergen labelling. Our supplier has confirmed <20mg/kg of gluten in the material. We do not however conduct internal gluten testing of our products

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100ml OF PRODUCT: -

Nutrient	Amount		Units
Energy (kJ)	625	kJ	
Energy (kcal)	150	kcal	
Fat	11.3	g	
of which saturates	1.7	g	
Carbohydrates	10.8	g	
of which sugars	1.9	g	
Protein	1.1	g	
Salt	0.4	g	

Source: Analysis (supplier) /Calculation (McCance & Widdowson)

4. ALLERGEN INFORMATION

Used on site	Used on line		RECIPE CONTAINS:
		Cereals containing Gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof	No
		Wheat and products thereof	No
		Rye and products thereof	No
		Barley and products thereof	No

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	Spelt and products thereof	No
	Oats and products thereof	No
	Kamut and products thereof	No
	Crustaceans and products thereof	No
	Molluscs and products thereof	No
	Eggs and products thereof	No
	Fish and products thereof	No
	Peanuts and products thereof	No
	Soybeans and products thereof	No
	Milk and milk products thereof (including lactose)	Yes
	Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) and products thereof	No
	Celery and products thereof	No
	Mustard and products thereof	No
	Sesame seeds and products thereof	No
	Lupin and products thereof	No
	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

"This product information document has been prepared in accordance with the labelling requirements of Directive 2003/89/EC and amendments thereof. The information detailed within section 4 outlines the physical presence of allergens (by addition) in accordance with Annex IIIa of the aforementioned directive alongside EU Food Information for Consumers Regulation No. 1169/2011."

4.2 SUPPLEMENTARY DATA

	CONTAINS:
Animal products (other than those listed above) and products thereof	No
Maize and products thereof	No
Colours – non natural	No
Colours – natural	Yes
Flavours – non natural	No
Flavours - natural	No

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GM Materials	No
	SUITABLE FOR:
Vegetarians	Yes
Vegans	No
Coeliacs	Yes

Information contained within this document is based exclusively on the product as sold. Full consideration should therefore be given to product make-up/finished product standard.

5. STORAGE CONDITIONS AND SHELF LIFE

5.1 Unopened			
Product Code	Pack Size	Shelf Life	
10000314	12 x 1L Tray	Total (sealed)	12 months from date of manufacture. Clearly marked with "Best Before" date.
10000315	10L Box	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
Storage conditions- Store in cool, dry hygienic environment (<20°C)			

5.2 Opened	
Shelf Life	7 days
Storage conditions	Store in hygienic chill

5.3	Freeze Thaw Stability
	Freeze thaw stable in application only, not in pack.
5.4	Recommended Make Up Instructions/Use
	See product label and/or Technical Information Sheet.

6. FOOD SAFETY DATA

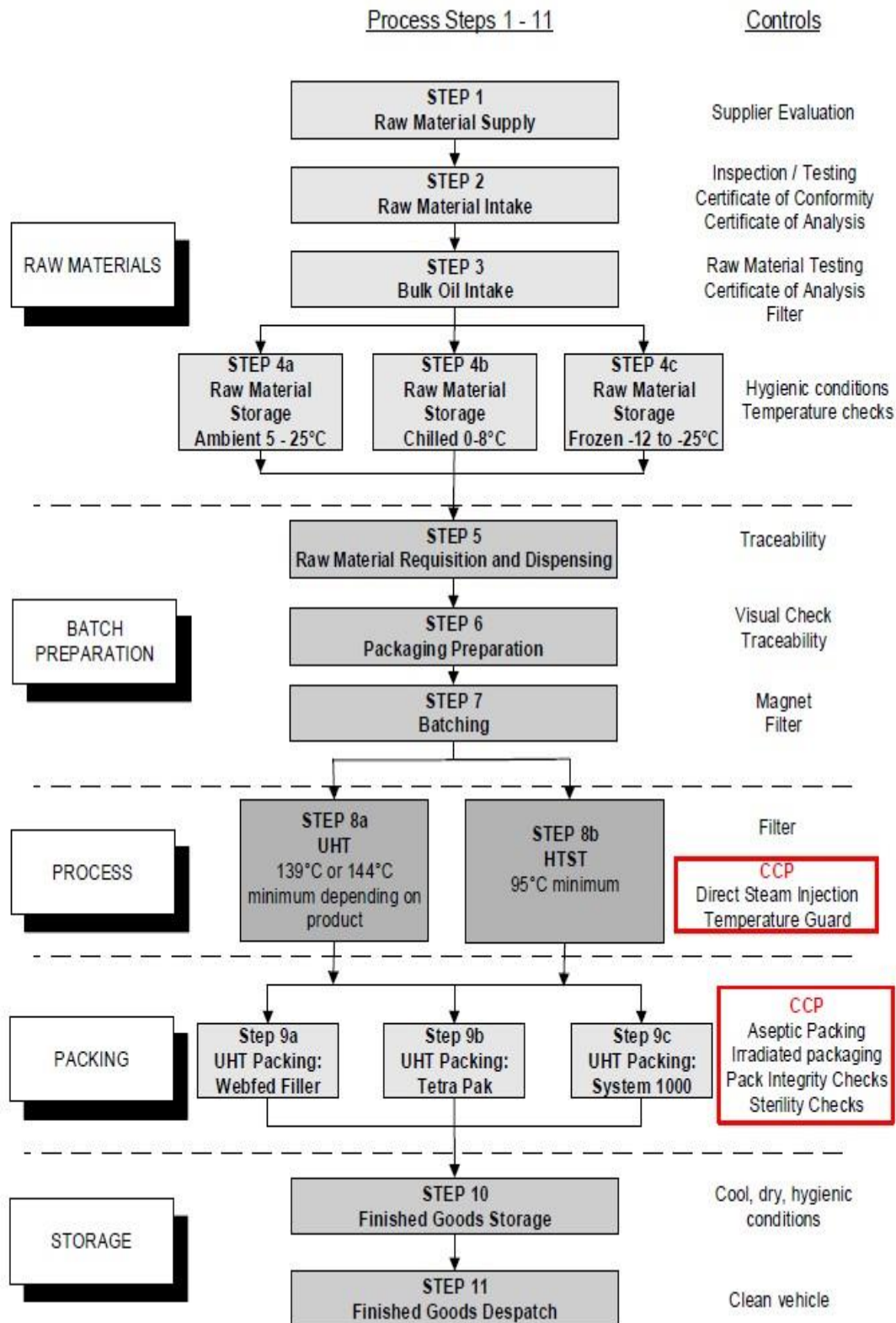
6.1 Microbiological (typical)

Free from all viable micro-organisms until opened

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7. HACCP FLOW CHART



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8. PACKAGING

8.1	Packaging		
	Pack Size:	12 x 1L Tray	
		Specification	Weights (kg)
	Primary Pack	Aluminium/paper/PE laminate. Product label: adhesive vinyl coated paper	0.026
	Secondary Pack	B-flute corrugated erect tray, Label: adhesive paper label, Shrinkwrap: LDPE/LLDPE laminate	0.116
	Tertiary Pack	Pallet cover: polythene	0.064
		Pallet stretchwrap: polyethylene	0.450
		Pallet layerboard: paper	0.397
		Pallet corner protectors	0.051
		Pallet	27
8.2	Sealing	Heat sealed tetra	
8.3	Dimensions of Unit (length x width x height)	208mm x 402mm x 170mm	
8.4	Palletisation (dimensions of pallet)		
	Pallet Configuration	15 Trays/layer x 5 layers = 75 units/pallet	
	Dimensions of Pallet	1200mm x 1000mm	
8.5	Labelling	Each pack is labelled with product name, product weight (average weight), best before date (DD/MM/YYYY), system-generated 6-digit lot/batch No, and time of packing (00:00) Each tray is coded with best before date and sequential tray number.	

8.1	Packaging		
	Pack Size:	10L Red bag-in-box	
		Specification	Weights (kg)
	Primary Pack	2 ply metallised film/LLPDE liner	0.079
	Secondary Pack	C -flute corrugated box, Adhesive paper label. Shrinkwrap: LDPE/LLDPE laminate	0.186
	Tertiary Pack	Pallet cover: polythene	0.064
		Pallet stretchwrap: polyethylene	0.450
		Pallet layerboard: paper	0.397
		Pallet	27
8.2	Sealing	Heat Sealed	
8.3	Dimensions of Unit (length x width x height)	170mm x 212mm x 332mm	
8.4	Palletisation (and dimensions of pallet)		
	Pallet Configuration	28 boxes/layer x 3 layers = 84 units/pallet	
	Dimensions of Pallet	1200mm x 1000mm	

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Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 14/03/2024 15:15:49

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