



## Dr. Oetker United Kingdom

Dr Oetker UK, Thorpe Park, Leeds, LS15 8GB

Tel: 0113 8231400 Fax: 0113 823140

### PRODUCT SPECIFICATION

Product Details	
Product Name:	<b>Dr Oetker White Decoration Icing 8 x 50g</b>
Product Code:	1-30-011739
Declared Weight:	50g e
Product Description:	<b>Piping Tube filled with Soft White Icing</b>

*Ingredient Declaration
Glucose syrup, water, sugar, colour (calcium carbonate), maltodextrin, vegetable oil (palm), whey powder ( <b>MILK</b> ), emulsifier (acetic acid esters of mono- and diglycerides of fatty acids).
<b>Allergy Advice</b> For allergens, see ingredients in <b>BOLD</b> .
* Many of our products are made from natural resources, the composition of which may vary. In the case of modifications the attached mentioned information will not be updated automatically.

Nutritional Information	As sold per 100g
Energy	1156 kJ 274 kcal
Fat	6.8 g
Of which saturates	5.8 g
Carbohydrates	53 g
Of which sugars	37 g
Protein	0.4 g
Salt	0.07 g

Packaging Information	
Palletisation:	103 cases per layer, 6 layers per pallet, 618 cases per pallet.
Outer Packaging:	Shelf ready, cardboard tray, cardboard hood
Product Packaging:	PE tube, cardboard box, cardboard inner
Shelf Life:	12 months from production date.
Storage Conditions:	Store in a cool, dry and dark place.
Country of Origin:	Manufactured in Poland
Commodity Code:	17 04 90 99 91
Meursing Code	<b>7011</b>
Barcode:	Inner: 5000254020934      Outer: 15000254021792

Dietary Information		
	<u>Yes</u>	<u>No</u>
Suitable for vegans	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Suitable for vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for coeliacs	<input checked="" type="checkbox"/>	<input type="checkbox"/>



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**Allergen Information			
	In recipe		Comments
	Yes	No	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof (incl. lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sweet Whey powder
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SO <sub>2</sub> and Sulphite quantity > 10 mg/kg:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

\*\* The information in this specification is derived from the recipes and information from the suppliers. Therefore no rights may be derived from this information. If any modifications occur, you will not be notified automatically.

Quality Assurance: Microbiological Criteria			
	Target	Maximum	Method / Medium
Aerobe total viable count	<10000	10000/g	
Enterobacteriaceae	Absent	10/g	
Coliforms	Absent	10/g	
E-coli	Absent	10/g	
Moulds	<10	100/g	
Yeasts	<10	100/g	
Staphylococcus aureus		Absent in 1g	
Salmonella		Absent in 25g	

Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Brix	Target 67-70.5	
Sensory (smell, taste, colour, consistency)	Sweet, typical, without foreign taste. Sweet, typical, without foreign smell.	Visual/Organoleptic

Shelf Life
The durability or shelf life of the product is displayed on the packaging.



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#### Preparation and Usage

GET BAKING! 1. Knead tube gently before use or place tube in a jug of warm water to soften. 2. Remove cap and squeeze tube, applying even pressure. 3. After use, wipe the end of the tube and replace cap securely. 4. Decorated items may be refrigerated. **DO NOT REFRIGERATE TUBES.**

#### Warning

**WARNING** Not suitable for children under 36 months - choking hazard.

#### Signed on behalf of Dr Oetker UK

Signature:

Name:

**Damien Brown**

Position:

Food Law Information Technologist

Date:

25.11.2022