



Dr. Oetker United Kingdom

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

Tel: 0113 8231400 Fax: 0113 823140

PRODUCT SPECIFICATION

Product Details	
Product Name:	Dr Oetker Soft Fondant Icing Ready to Roll White Icing
Product Code:	1-30-011530
Declared Weight:	6 x 454g
Product Description:	White ready to use icing. Suitable for use on Christmas cakes etc.

*Ingredient Declaration
Sugar, glucose syrup, vegetable fat (palm), humectant (glycerine), emulsifier (citric acid esters of mono and diglycerides of fatty acids), thickener (tragacanth), preservative (potassium sorbate), flavouring, acidity regulator (citric acid).
May contain nuts.
* 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		1654 kJ 390 kcal
Fat		3.8 g
Of which saturates		1.8 g
Carbohydrates		88 g
Of which sugars		86 g
Protein		0 g
Salt		0 g

Packaging Information	
Palletisation:	37 cases per layer, 6 layers, 222 cases per pallet
Outer Packaging:	Cardboard tray, cardboard hood and foil
Product Packaging:	Metallised foil, cardboard box
Shelf Life:	12 months from production date
Storage Conditions:	Store in a cool, dry place. Once opened, wrap any unused icing in polythene or foil to prevent it drying out. DO NOT REFRIGERATE.
Country of Origin:	Manufactured in Poland
Commodity Code:	17 04 90 99 91
Meursing Code:	7009
Barcode:	INNER: 5000254019662 OUTER: 15000254020153

Dietary Information		
	<u>Yes</u>	<u>No</u>
Suitable for vegans	✓	<input type="checkbox"/>
Suitable for vegetarians	✓	<input type="checkbox"/>
Suitable for coeliacs	✓	<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"/>	✓	
Crustaceans and products thereof	<input type="checkbox"/>	✓	
Molluscs and products thereof	<input type="checkbox"/>	✓	
Eggs and products thereof	<input type="checkbox"/>	✓	
Fish and products thereof	<input type="checkbox"/>	✓	
Peanuts and products thereof	<input type="checkbox"/>	✓	
Soybeans and products thereof	<input type="checkbox"/>	✓	
Lupine and products thereof	<input type="checkbox"/>	✓	
Milk and products thereof (incl. lactose)	<input type="checkbox"/>	✓	
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)	<input type="checkbox"/>	✓	May contain nuts (almonds, hazelnuts, walnuts and pistachio nuts)
Celery and products thereof	<input type="checkbox"/>	✓	
Mustard and products thereof	<input type="checkbox"/>	✓	
Sesame seeds and products thereof	<input type="checkbox"/>	✓	
SO ₂ and Sulphite quantity > 10 mg/kg:	<input type="checkbox"/>	✓	(<10mg/kg in finished product)

** 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 (cfu/g)	Method / Medium
Aerobe total viable count		10,000	
Enterobacteriaceae		10	
Coliforms		10	
E- coli		10	
Moulds		500	
Yeasts		500	
Staphylococcus aureus		Neg	
Salmonella		Neg in 25g	

Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Sensory (smell, taste, colour, consistency)	White sugar mass. Smooth homogenous paste free from off taints. Typical sweet smell and taste.	Visual/Organoleptic

Shelf Life



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

Directions

GET BAKING!

- **Knead the icing** until soft and pliable. Lightly dust work surface and rolling pin with icing sugar.
- **Roll out** to a thickness of approx. 5mm.
- **To cover a cake** spread a thin layer of smooth apricot jam or buttercream on the cake.
- Lift icing using rolling pin and **drape over cake**.
- **Smooth the icing** over the cake from the top to the edges and down the sides. Trim away any excess icing using a sharp knife.
- **For a perfect finish**, polish the icing using the palm of your hand to create a sheen on the surface.

COVERAGE GUIDE FOR PACK SIZE 454g

7 inch (18cm) round cake

9 inch (25cm) rectangular cake

Signed on behalf of Dr Oetker UK

Signature:

Name:

Leigh Edwards

Position:

Food Law Information Technologist

Date:

05.04.2022