



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 Marzipan Ready To Roll
Product Code:	1-30-011663
Declared Weight:	6 x 454g
Product Description:	An almond paste manufactured from a blend of sweet and bitter almonds, sugar and glucose syrup without added colour. Suitable for use on Christmas cakes etc.

*Ingredient Declaration
Sugar, ALMONDS (26%), water, invert sugar syrup, glucose syrup, humectant (sorbitols), ethanol.
For allergens see ingredients in BOLD . May contain other nuts (hazelnuts, walnuts, pistachios).
* 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	1815 kJ 432 kcal
Fat	14 g
Of which saturates	1.3 g
Carbohydrates	69 g
Of which sugars	64 g
Protein	5.7 g
Salt	0 g

Packaging Information	
Palletisation:	37 cases per layer, 6 layers, 222 cases per pallet shrink wrapped
Outer Packaging:	Cardboard tray with shrink wrap
Product Packaging:	Metalised film pack in printed carton All food contact packaging conforms to requirements for Materials and articles in Contact with Food Regulations.
Shelf Life:	18 Months
Storage Conditions:	Store in a cool, dry place. Once opened, wrap any unused marzipan in polythene or foil to prevent it from drying out. Packaged in a protective atmosphere. DO NOT REFRIGERATE.
Country of Origin:	Manufactured in Poland
Commodity Code:	17 04 90 99 19
Meursing Code:	7003
Barcode:	Inner: 5000254020422 Outer: 15000254021112

Dietary Information		
	<u>Yes</u>	<u>No</u>
Suitable for vegans	<input type="checkbox"/>	<input checked="" type="checkbox"/> May contain traces of honey.
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

	<u>In recipe</u>		<u>Comments</u>
	<u>Yes</u>	<u>No</u>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Almonds. May also contain hazelnuts, walnuts, pistachios
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 ₂ 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

	Target	Maximum (cfu/g)	Method / Medium
Aerobe total viable count		5000	
Enterobacteriaceae		30	
Moulds		50	
Yeasts		50	
Salmonella	Neg in 25g		
E.coli	Neg in 1g		

Quality Assurance: Physical and Chemical Criteria

	Standard	Method
Sensory (smell, taste, colour, consistency)	White / cream colour marzipan with a sweet almond flavour and aroma. Homogeneous paste with almond particles discernible to the palette.	Visual/Organoleptic



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Preparation

Knead marzipan until soft and pliable. Lightly dust work surface and rolling pin with icing sugar.

Roll out to a thickness of approx. 5mm. Brush the cake with smooth apricot jam.

Lift marzipan using rolling pin and drape over cake. Smooth marzipan over cake from top to edges and down the sides. Trim away excess marzipan with a sharp knife.

For best results allow to dry for 24 hours before icing with Dr. Oetker Fondant icing.

Coverage: 7" (18cm) round cake, or 6" (15cm) rectangular cake.

Shelf Life

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

Signed on behalf of Dr Oetker UK

Signature:

Name:

Leigh Edwards

Position:

Food Law Information Technologist

Date:

05.04.2022