

Edition: 3 31.12.2021.

| PRODUCT NAME | | | Gel with neutral flavour | | | | | | | | | |
|------------------------------------|--------------|--|---|-------------------------------|---------------|--------------------|-----------------------|--------------------|------------------|-------|--|--|
| PRODUCER | | | Glazir d.o.o., Posavska ulica 59, Novaki Oborovski, Croatia | | | | | | | | | |
| INGREDIENTS | | | Sugar, water, glucose syrup, gelling agent pectin, acidifier citric acid, acidity regulator sodium pyrophosphate, preservative potassium sorbate, natural flavour. May contain traces of milk and nuts. | | | | | | | | | |
| SENSORY PROPERTIES | | | Universal gel for geling of cakes and desserts. | | | | | | | | | |
| DOSAGE | | | 1 kg : 0,5 - 0,7 L jellying gel to water/fruit juice. | | | | | | | | | |
| CHEMICAL AND PHYSICAL DATA | | | Dry matter | | | | 55 – 57 % | | | | | |
| | | | pН | | | | Not determined | | | | | |
| MICROBIOLOGICAL PROPERTIES | | | Sulfitreducing Clostridia | | | | < 10 cfu/g | | | | | |
| | | | Aerobic mesophilic bacteria | | | | < 10 cfu/g | | | | | |
| | FNUFENILU | | | Molds | | | | < 10 cfu/g | | | | |
| | | | Salmonella spp. | | | | Not isolated | | | | | |
| | | | Enterobacteriaceae | | | | < 1 cfu/g | | | | | |
| ADDITIVES | | | Benzoic acid | | | | < 5 mg/kg | | | | | |
| | | | Sorbic acid | | | | < 350 mg/kg | | | | | |
| Nutritional values per 100 g | Energy value | | Fats | Of which saturated fats | Carbohydrates | | Of which sugars | Proteins | Dietary fibre | Salt | | |
| | 917 kJ | 219 kcal | 0,0 g | 0,0 g | 53,3 g | | 53,1 g | 0,0 g | 1,2 g | 0,2 g | | |
| PRODUCT CODE | | | 989 | | | | | 1003 | | | | |
| PACKAGING | | | 5 kg plastic pail | | | | | 10 kg plastic pail | | | | |
| PALLETIZING | | | | ails on pallet | | 44 pails on pallet | | | | | | |
| STORAGE | | Store at dry and cool place in original packaging. | | | | | | | | | | |
| GMO STATEMENT in | | Best if used within 18 months of manufacture date. | | | | | | | | | | |
| | | This product does not contain or consist of GMOs and is not produced from or contain ingredients produced from GMOs. This non-GMO statement is based on information from raw material suppliers. | | | | | | | | | | |

The product is attended for human consumption and is not harmful for environment. It is produced according to Croatian and EU food regulations.



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DECLARATION- ALLERGENS CONTENT

Responsible person (name and function): Tanja Pranjić, R&D e-mail: tanja.pranjic@glazir.hr tel:+385 1 2781 105 fax:+385 1 2781 107

| Allergenic ingredients | Present in the supplied product as ingredient | | Present in product due to compound ingredients, additives, carry- over, etc. | | * Contain traces due to cross- contamination (A: production in the same place, B: production with same equipment, C: production with the same people, D: with air transfer, | | Remarks: * Write your protective measures to avoid cross- contamination, if you do not declare any allergens (cleaning, internal organization, fist piece elimination, delay of production start,) |
|---|---|----|--|----|---|--------|--|
| | YES | NO | YES | NO | YES | NO | |
| Cereals containing gluten and product thereof | | Х | | Х | | Х | |
| Crustaceans and products thereof | | Х | | Х | | Х | |
| Eggs and products thereof | | Х | | х | | Х | |
| Fish and products thereof | | Х | | Х | | Х | |
| Peanuts and products thereof | | Х | | Х | | Х | |
| Soybean and products thereof | | Х | | Х | | Х | |
| Milk and products thereof (including lactose) | | Х | | Х | Х | | |
| Nuts | | Х | | Х | Х | | |
| Celery and products thereof | | Х | | Х | | Х | |
| Mustard and products thereof | | Х | | Х | | Х | |
| Sesame seed and products thereof | | Х | | Х | | Х | |
| Sulphur dioxide and sulphites at conc. of more than 10 mg/kg or 10 mg/l in termsa as a total SO ₂ | | х | | х | | х | |
| Lupine and products thereof | | Х | | Х | | X X | |
| Molluscs and products thereof | | Х | | Х | | Х | |

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