

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.



Edition: 3 31.12.2021.

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	

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