

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	BELN010
	BELNAP NEUTRAL 14KG	Issue No:	15
		Change Notice No:	14
		Date Issued:	03/03/2025

Product Identification	
Product Name	Belnap Neutral 14kg
Country of Origin	Made in (with imported & local ingredients) France. Primary components from Netherlands, The, Belgium, France, Denmark, China, and Germany.
Description	Concentrated glaze to be used on cakes or pies. The product is freeze-thaw stable. Can be applied with a brush or with a spray machine.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Glucose -fructose Syrup (38%) (Wheat), Water (30%), Sugar (29%), Gelling Agent (<2%) (Amidated Pectin (e440 (ii))), Gelling Agent (<2%) (Carrageenan (e407)), Gelling Agent (<2%) (Xanthan Gum (e415)), Acidifier (<1%) (Citric Acid (e330)), Acidifier (<0.3%) (Trisodium Citrate (e331(ii))), Acidifier (<0.3%) (Tricalcium Phosphate (e341(iii))), Preservative (<0.1%) (Potassium Sorbate (e202)), Firming Agent (<0.1%) (Potassium Chloride (e508)).

Personal Diet & Regulations	
Allergens due to ingredient nature	Belnap Neutral 14kg contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required
GMO statement	Belnap Neutral 14kg is a non GM product.
Halal accreditation	Belnap Neutral 14kg is Halal suitable (validation means: Certified).
Kosher accreditation	Belnap Neutral 14kg is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Belnap Neutral 14kg is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Energy		1032	kJ
Protein		0.05	g
Fat	Total	0	g
	Saturated	0	g
Carbohydrate	Total	60	g
	Sugars	42	g
Sodium		103	mg

Data from theoretical source (Information obtained from the supplier).

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Colourless clear paste
Flavour / aroma	Neutral with no objectionable flavours / odours
Texture	Pasty

Physical Specification(s)	
Test / Parameter	Specification
N/A	

Microbiological Specification(s)	
Test / Parameter	Specification
Yeast	< 100 cfu/g
Mould	< 100 cfu/g
Coliforms	< 10 cfi/g
Osmophilic yeast	< 5,000 cfu/g

Chemical Specification(s)	
Test / Parameter	Specification
PH	3.3 - 3.6
Brix	61 - 65°Brix

Packaging description:	Product shall be packed in food grade white polyethylene pails with thermosealing film and T/E lids. No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch code
Delivery temperature:	Delivery temperature is <25°C.
Pack size:	14kg
Storage and shelf life:	Before opening, the product should be stored at < 25°C. Additionally, store in cool dry area away from direct heat / sunlight If stored as advised, the shelf life in original, unopened packaging should be 18 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 3/3/2025
Authorised by: Liviu Gorgos	Signature:	Date: 3/3/2025