

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Spec. Code:	BELN020
	BELNAP APRICOT	Issue No:	3
		Change Notice No:	2
		Date Issued:	02.08.2023
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Product Name	Belnap Apricot – Concentrated hot processing glaze
Country of Origin	France
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	Glazing agent
Ingredients Listing	Glucose–Fructose Syrup (66.0 %), Sugar (27.0%), Apricot Puree (2.0%), Gelling Agents [Pectin (< 2.0%), Carrageenan (< 2.0%), Xanthan Gum (< 2.0%)], Acidifier–Citric Acid (E330) (< 2.0%), Acidity Regulators [Trisodium Citrate (E331iii) (< 2.0%), Tricalcium Phosphate (E341iii) (< 2.0%)], Flavouring (< 2.0%), Preservative–Potassium Sorbate (E202) (< 2.0%), Colour–Paprika Extract (< 2.0%).
Basic Recipe / Dosage	Add 500 – 700 g water to 1Kg of Belnap. Mix and heat until complete dissolution of the product. Belnap is ready to use. Brush Application: Boil Belnap and water. Let cool down to the required consistency. Apply with a brush directly on the product. Spray machine application: Pour the mix of Belnap and water in the tank of the spray machine. Switch on the heating system. The spray machine will boil the glaze. Apply with the spray gun directly on the product.

Halal Accreditation	Belnap Neutral is Halal certified.
Kosher Accreditation	Belnap Neutral is Kosher certified.
Allergens	Belnap Neutral does not contain any known allergens.
GMO Statement	Belnap Neutral is a Non–GM product.
Regulatory Requirements	1. All processing must be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. 2. Shall meet and conform to all current food legislations.

Chemical and Physical Requirements		
Analytical	Specifications	Units
Soluble Solids	65 – 69	° Brix
pH	3.5 – 3.9	

Nutritional Information		
Nutrients	Amount per 100g	Units
Energy	1127	kJ
Protein	0.07	g
Fat	Total	0.01
	Saturated	0.01
Carbohydrate	Total	65
	Sugar	46
Dietary Fibre	1.5	g
Sodium	0.32	g

Information obtained from the supplier

Quality: Evangeline Theresa	Signature:	Date: 02.08.2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 02.08.2023

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Organoleptic Requirements	
Test / Parameter	Specification
Texture	Pasty
Colour	Orange
Flavour / Odour	Apricot with no objectionable flavours and odours

Microbiological Requirements		
Test / Parameter	Specification	Units
Osmophilic Yeast	≤ 5 000	cfu/g
Mould	≤ 100	cfu/g
Yeast	≤ 100	cfu/g
Coliform bacteria	≤ 10	cfu/g

Packaging Requirements	<ol style="list-style-type: none"> Product shall be packed in polyethylene pails. No staples, wire closures or castrating rings to be used. The container is to be clearly marked with <ol style="list-style-type: none"> Product name and type Net weight Batch number Production and expiry date Supplier's name and address The delivery temperature shall be ambient temperature.
Pack Size	7.0 Kg
Storage and Shelf-Life	<ol style="list-style-type: none"> Product shall be stored at ambient temperature in cool dry conditions (15 – 25 °C), away from sunlight and contaminating odours. If stored as recommended in original unopened container, product shall have a shelf life of minimum twelve (12) months from the date of manufacture.

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.

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