

## GLOSSY

<b>Item number</b>	345513																
<b>Product type</b>	Bun glaze is a powder product that is easily dissolved in water. To be used to give buns, Danish pastries and similar products a nice glossy surface.																
<b>Usage</b>	Approx. 70-75 g/litres water.																
<b>Method</b>	Add the powder while stirring (the water needs to be lukewarm). Let rest for at least one hour before application. The best gloss is obtained if the product is made the day before and is applied by air pressure. Ready to use Glossy solution must be kept refrigerated. Ready product to be kept cold.																
<b>Composition</b>	CASEIN (milk protein), acidity regulators E 450 (4%) and E 500, LACTOSE. May contain traces of egg.																
<b>Nutritional information per 100 g</b>	<table><tr><td>Energy value</td><td>1450kJ, 350kcal</td></tr><tr><td>Fat</td><td>1,0 g</td></tr><tr><td>of which saturated</td><td>&lt;0,5 g</td></tr><tr><td>Carbohydrate</td><td>&lt;0,5 g</td></tr><tr><td>of which saccharides</td><td>&lt;0,5 g</td></tr><tr><td>Protein</td><td>84 g</td></tr><tr><td>Sodium</td><td>2,5 g</td></tr><tr><td>correspondens to approx</td><td>5,84 g salt</td></tr></table>	Energy value	1450kJ, 350kcal	Fat	1,0 g	of which saturated	<0,5 g	Carbohydrate	<0,5 g	of which saccharides	<0,5 g	Protein	84 g	Sodium	2,5 g	correspondens to approx	5,84 g salt
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<b>Allergens</b>	Milk (casein (milk protein), lactose) May contain traces of egg, according to regulation 1169/2011/EG.																
<b>GMO Status</b>	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																
<b>Microbiology Typical values</b>	Total plate count ≤ 10 000 cfu/g Yeast ≤ 100 cfu/g Mould ≤ 100 cfu/g Enterobacteriaceae ≤ 100 cfu/g																
<b>Pesticides/Heavy Metals Typical</b>	According to regulation 1881/2006/EC and 396/2005/EC.																
<b>Storage</b>	To be stored dry and not above +25 °C (max 65 % relative humidity). Ready to use Glossy solution must be kept refrigerated and has a shelf life of approx 3 days.																
<b>Shelf life, months</b>	12																
<b>Packaging</b>																	

*All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.*

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**GLOSSY****Recommended declaration to end  
user**

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