

Product Specification (August 2024)

Meringue Sheets A4 (210 x 297 mm)	
Product ID	TP510
Description	Meringue Sheets, A4, 25 sheets
Product Purpose	Laminated transfer foil for transferring prints to Meringue

Ingredients according to EU Reg. 1169/2011		
Ingredient	E-No.	Function
Modified Starch	E1422	Thickener
Sugar	-	-
Water	-	-
Maltodextrin	-	Bulking agent
Modified Starch	E1412	Stabilizer
Gum Arabic	E414	Stabilizer
Glycerin	E422	Humectant
Polysorbate 60	E435	Emulsifier

Nutritional information per 100g	
energy	1515 kJ / 362 kcal
fat	2.2 g
of which	
- saturates,	2.1 g
carbohydrate	90.0 g
of which	
- sugars,	20.0 g
protein	0.09 g
salt	49.26 mg

Microbiological specifications	
Total v. count in 30°C	< 50 in 1g
Bacillus cereus	< 50 cfu/g
Staphylococcus aureus	< 50 cfu/g
Yeast	< 10 cfu/g
Moulds	< 10 cfu/g
Salmonella	negative in 25 g
Coliforms	< 10 cfu/g
Sulfite reducing clostridia	< 10 cfu/g

Allergen information according to EU Reg. 1169/2011	
This product contains	Yes/No
Gluten cross contamination and products thereof	No
Crustaceans, Shellfish and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanut and products thereof	No
Soy and products thereof	No
Lactose and products thereof	No
Nuts cross contamination and products thereof	No
Lupin and products thereof	No
Molluscs and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame and products thereof	No
SO ₂ , sulphite > 10 mg/kg	No

GMO Information	
Treatments	Yes/No
Genetically modified	No
From GM source	No

Packing Information	
	A4
Quantity per box	25 sheets
Primary packaging	Plastic bag
Secondary packaging	Cardboard box
Storage conditions	Cool, dry, zip bag closed
Product Shelf Life	24 months from date of production

This product is kosher.

This product is vegan and gluten free.