


1	Unit				
1.1	Size				
1.1.1	1 kg				
2	Product Name (according to the law) that appears on the sales unit				
2.1	LIQUID SUGAR PASTE				
2.1.1	LIQUID SUGAR PASTE				
2.1.2	Product for confectionery decoration, gluten free - Liquid sugar paste				
2.1.3	Colour		WHITE		
2.2	Product supplier				
	Name		Silikomart Srl		
	Manufacturing plant		VIA G. MAMELI 56/E - 35020 ALBIGNASEGO (PD)		
2.3	Graphic supplier				
	Silikomart srl Via Tagliamento, 78, 30030 – Pianiga - Venezia - Italy Tel. +39041519055 Fax +390415190290 shop.silikomart.com				
2.4	Packaging supplier				
	Name and address		SDR PACK SPA		
	Type of packaging (nylon bag, carton box...)		barattolo con coperchio a pressione e sigillo		
	Technical sheet and certificate nr.		Barattolo cilindrico in PP BARAT. PL.2000 ML BCO COP.SIG. Ø120 + TAPPO COP. PL A PRESS. BCO SIG. Ø120		
3	List of Ingredients and allergens				
3.1	Ingredients:				
3.1.1	melting sugar 89% (sugar, glucose syrup, water, maize starch), water, dextrose, thickener: E406; preservative: E202.				
3.1.2	Type of item		Additive		Food
				X	
3.2	List of allergens				
	* may contain traces of				
	Nr	Tipes	Presence		Cross Contamination
			YES	NO	YES NO

3.2.1	1	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised stains) and products thereof		X		X
	2	Crustaceans and products thereof		X		X
	3	Eggs and products thereof				X
	4	Fish and products thereof		X		X
	5	Peanuts and products thereof		X		X
	6	Soybeans and products thereof		X		X
	7	Milk and products thereof (including lactose)		X		X
	8	Nuts (i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and Queensland nut) and products thereof		X		X
	9	Celery and products thereof		X		X
	10	Mustard and products thereof		X		X
	11	Sesame seeds and products thereof		X		X
	12	Sulphur dioxide and sulphite at concentratons of more than 10 mg/kg or 10 mg/litre expressed as SO ²		X		X
	13	Lupines and products thereof		X		X
	14	Molluscs and products thereof		X		X
3.3	Expiration date					
	dd/mm/yyyy		best before: 24 months			
4	How to Use					
4.1	Description					

4.1.1	Preparation: heat the product in a microwave until a fluid consistency is obtained (about 1 min at 45°C/about 113°F). Wait for the temperature to drop to 37°C (98,6°F) and pour it on the cake. After about an hour, the Liquid Sugar Paste will have solidified. Liquid Sugar Paste is suitable for covering both real cakes perfectly crumb coated and cooled in the refrigerator as well as for covering dummy cakes. With the remaining product it is possible to prepare both sugar paste for cake decoration and butter cream for cake decoration or filling. For the sugar paste: add to 300 g of Liquid Sugar Paste, 200 g of powdered sugar, 10 g of vegetable fat or cocoa butter, 5 g of sodium carboxy methyl cellulose (E466) and a teaspoon of water if necessary. For the butter cream: in a stand mixer equipped with a whisk, whip 250 g of Liquid Sugar Paste with 300 g of soft butter. It is possible to color the Liquid Sugar Paste with food coloring (powder or gel) and flavor it with the flavoring pastes (gianduja, 100% hazelnut, vanilla and pistachio).		
4.2	Marketing info		
4.2.1	/		
5	Nutritional Information (100g)		
5.1	Specifies		
5.1.1	Nutritional Value for 100g of product		
5.2	Declared Values		
	Nutrition declaration	U.M	Value
5.2.1	Energy value	kJ	1468
		kcal	345
5.2.2	Fat	g	0,1
5.2.2.1	Fat of which saturates	g	0
5.2.2.2	Dietary fibers	g	0,5
5.2.3	Protein	g	0
5.2.4	Carbohydrate	g	86
5.2.4.1	Carbohydrate of which sugar	g	86
5.2.5	Salt	g	0,01
6	Batch number and Shelf Life		
6.1	General Aspect		
6.1.1	Batch number	GGMMAA	
6.1.2	Shelf life	24 months	

	Condition of preseration after opening (days)		1 MESE / MONTH
6.1.3			
6.2	Storage		
	Conservare a temperatura ambiente in luogo asciutto, non esporre a sbalzi di temperatura ed a fonti di calore. Store at room temperature in a dry place, do not expose to temperature changes and heat sources.		
6.2.1			
7	Batch number and Shelf Life		
7.1	General Aspect		
7.1.1			
7.2	MYCROBIOLOGY FACTS	U.M	Results
7.2.1	Aerobic colony count	(ufc/g)	/
7.2.2	Enterobacteriaceae	(ufc/g)	/
7.2.3	E. coli B-glucoronidase +	(ufc/g)	<10
7.2.4	Coagulase-positive staphylococci	(ufc/g)	<10
7.2.5	Yeasts	(ufc/g)	/
7.2.6	Moulds	(ufc/g)	<1000
7.2.7	Bacillus cereus	(ufc/g)	<100
7.2.8	Listeria monocytogenes (Reg. CE 2073/05)	(ufc/g)	assente in 25g
7.2.9	Salmonella	detected / not detected 25g	assente in 25g
7.2.10	aw	-	0,80
7.2.11	Gluten	mg/Kg	<20
7.2.12	OGM (Reg. CE 1829-1830/2003)	%	<0,9
8	Chemical and Physical Properties		
8.1	State: paste		
8.2	Smell: typical		
8.3	Colore: white		
8.4	Flammability: na		
8.5	Container pressure (20°C): na		
9	Chemical and Physical Properties		
9.1		YES	NO
9.1.1	Gluten free from wheat, rye and barley (certificate must be attacched)	X	
9.1.2	OGM free (certificate must be attacched)	X	
9.1.3	PALMA OIL free	X	
9.1.4	HYDROGENATED FATS free	X	
9.1.5	AZO free	X	
9.1.6	FDA (certificate must be attacched)	X	
9.1.7	BIO (certificate must be attacched)		X
9.1.8	Halal (certificate must be attacched)		X
9.1.9	Kosher (certificate must be attacched)		X
10	Codice EAN		

11	Country of origin		
	Made in Italy		
12	Symbols		
13	Safety informations		
	/		
13.1	Pressurized container	YES	NO
			X
13.2	Additional information		
13.2.1			
13.2.2			
13.2.3			
13.2.4			
13.2.5			
13.2.6			
13.2.7			
13.2.8			
13.2.9			
13.2.10			
14	Professional use		
14.1		YES	NO
			X
16	Address		
16.1	Silikomart srl Via Tagliamento, 78, 30030 – Pianiga - Venezia - Italy Tel. +39041519055 Fax +390415190290 shop.silikomart.com		
16	Note (recipe)		
16.1			
17	Editor owner		
17.1	name of the processor	Dario Martellato	

....	title	CEO
18	Stamp and signature	
18.1	 <p> SILIKOMART S.R.L. Sede operativa: Via Tagliamento 78 30030 Melaredo di Pianiga (VE) Tel. 041-5190550 - Fax 041-5190290 Partita IVA 03712840263 </p>	