

# **Puratop White N' Shiny**

Item: 0020070010T131 Material: 4107830

Data Sheet Revision: 7 Validation Date: 4/27/2017

### **Product Description**

A glossy, white icing made with fondant.

### **Usage Information**

Use directly from the pail as an icing (65°F-75°F), or heat to 110°-120°F to use as a dip icing for cooled bakery products, donuts, cakes, etc.

## **Ingredient List**

Sugar, water, corn syrup, Contains 2% or less of the following: mono- and diglycerides, artificial flavor, agar, potassium sorbate (preservative), citric acid, locust bean gum, titanium dioxide (color).

### **Kosher Status**

Kosher Parve

## **Physical and Chemical Parameters:**

Method	Description	Min	Max	Units
pH Meter	рН	4.1	4.7	
Vicosity		3.00	8.00	

## Organoleptic Characteristics:

Method	Parameter	Description
Visual	Color	Bright White
Organoleptic	Flavor	Sweet Vanilla



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### **<u>Nutritional Information</u>** (Average per 100 g)

Energy in kcal/100g	342.11	kcal/100g	
Total fat	0.15	g/100g	
-Of which saturated fats	0.15	g/100g	
-Of which trans fatty acids	0.00	g/100g	
Carbohydrates	85.25	g/100g	
-Of which sugars	77.73	g/100g	
-Of which polyols	0.00	g/100g	
Fibers	0.07	g/100g	
Proteins	0.01	g/100g	
Moisture	14.50	g/100g	
Sodium	0.95	mg/100g	
Ash	0.10	g/100g	

Note: The nutrient information provided by Puratos Corp. is based upon the USDA database and other sources, including suppliers' data sheets. All these are reliable sources; consequently the correlation between the calculated values and the lab analyses is normally excellent. However, there is no guarantee that the nutrient values provided by Puratos Corp. will match the analytical results. These values should be confirmed by actual analysis, whenever required by existing regulations.



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## **Allergen Information**

Allergen	Present in Product	Present in Product made on same line	Present in the Plant
"Major" Allergens According to the FDA			
Wheat and products thereof	-	-	+
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	-	+
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soy or Soy Derivative (excluding soy oil)	-	+	+
Milk and products thereof	-	-	+
Tree Nuts and products thereof	-	-	+
Other Allergens of Concern			
Sulfites and products thereof (>10 ppm)	-	+	+
Sesame seeds and products thereof	-	-	+
Mustard and products thereof	-	-	-
Celery and products thereof	-	-	-
Lupin and products thereof	-	-	-

# **Microbiology** (Indicative values)

Description	Max	Units
Total Plate Count	5,000	cfu/g
Coliform	10	cfu/g
E. coli	<10	cfu/g
Salmonella	Negative per 25	cfu/g
Yeast	100	cfu/g
Mold	100	cfu/g



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### **Storage Conditions**

Store sealed container between 50°F-75°F.

#### Shelf Life

Shelf Life is 9 months from the date of manufacture provided the product is stored as stated above in the original, unopened packaging.

### **Packaging Information**

Material Number	Packaging Type	Packaging Net Weight	Pallet Net Weight
4107830	Plastic 4 ¼ Gal Pail	43 lbs.	2064 lbs.
4107423	Plastic 2 gal pail	23 lbs.	1840 lbs.

### **Food Contaminants**

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins
- Heavy metals
- Pesticide residues
- Microbiology

## **Bioterrorism Facility Registration**

All Puratos Corporation manufacturing and distribution facilities are registered in compliance with Food Security Bioterrorism Act of 2002. All registration numbers are on file with the FDA.

### **Food Safety Statement**

All Puratos Manufacturing facilities in the United States have implemented and operate under the guidelines of a food safety HACCP program. HACCP training is conducted annually at each location for all employees. Good Manufacturing Practices (GMPs) are part of the prerequisite programs and are strictly adhered to at each facility. Additionally, we have Sanitation Standard Operating Procedures at our facilities, and our facilities are inspected by the FDA and we have maintained a satisfactory rating.

The information given on this document is based on our current knowledge and experience. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all local applicable laws and regulations.