

PRODUCT SPECIFICATION

Product Name: **RAINBOW YELLOW**

PRODUCT DETAILS

DESCRIPTION:	Sugar Cake Decorations
PRODUCT CODE:	TSP0220
BARCODE (UPC):	5060974240517
MEASUREMENTS:	(tolerance +/- 3%)
PRODUCT WEIGHT (gr):	130
PRODUCT SIZE (cm):	Height 10
PACKAGING WEIGHT (gr):	
PACKAGING SIZE (cm):	
COLOUR:	
MAIN COLOUR:	Light Orange #FCD299
INGREDIENTS:	Sugar, glucose syrup, palm oil, water, glycerol E422, preservative E202, emulsifier E471, stabilisers E415, E466, flavorings, silica E551, food colours (E170i, E110, E172).
SOUTHAMPTON 6 COLOURS:	May have an adverse effect on activity and attention in children E110.
SUITABLE:	Vegetarians, Vegans.
ALLERGEN INFORMATION:	May contain nuts .
PRODUCTION:	Handmade, dried in food dehydrator (45C).
COUNTRY OF ORIGIN:	UK
PACKAGING:	Food safety packaging: polythene bag.

STORAGE:	Keep in a cool and dry place, avoid direct sunlight, do not refrigerate.
	Best before: 6 months edible shelf life.
FUNKTION:	Product is ready for use. Best surface to use is icing fondant, butter cream, Icing sugar, chocolate or crumbs. Brush the bottom of the product with edible glue or water and place it on the cake. To stick the product more firmly use royal icing or buttercream.
WARNING:	Product is hard and is a potential choking hazard. Children under the age of 3 years should be supervised at all times.

DECLARATION OF CONFORMITY:

HACCP: The product complies with EC Regulation 852/2004.

GMOs: The product does not contain and does not come from GMO and has no indication on the label in accordance with EC Regulation 1829/2003 and EC Regulation 1830/2003 on the existence and traceability of GMOs.

RADIATION: The product and its ingredients have not been treated with ionizing radiation in accordance with the provisions of EC Directive 1999/2, EC Directive 1999/3 and the Legislative Decree 94/01 and subsequent amendments.

CONTAMINANTS: residues of contaminants in accordance with the EC Regulation 1881/2006 and subsequent amendments.

PACKAGING: The packaging materials comply with the relevant legislation, with particular reference to EC Regulation 1935/2004 for materials intended for contact with food.

NUTRITIONAL FACTS

Typical Values	Per 100g	Per 25g
Energy	1736kJ / 411kcal	434kJ / 103kcal
Fat	6.8g	1.7g
Saturates	3.6g	0.9g
Carbohydrate	87.0g	21.8g
Sugars	84.0g	21.0g
Fibre	0.5g	0.1g
Protein	0.1g	<0.1g
Salt	0.1g	<0.01g