

PRODUCT NAME	VİZYON BANANA COLD GLAZE	
PRODUCT DEFINITION	Ready to use cold glaze to provide protection and glazing for pastry products.	
INGREDIENTS	Glucose Syrup, Water, Sugar, Thickener (Pectin E 440), Acidity Regulator (Citric Acid E 330), Flavouring (Banana), Preservative (Potassium Sorbate E 202), Colourant (Tartrazine E 102, Brown HT E 155).	
DIRECTIONS FOR USE	Put the required amount of cold glaze into a bowl and whip it until it gets a smooth texture for an easy application. It can be applied with a brush or a spatula on pastry products directly or after whipping with some water according to the desired texture.	
PHYSICAL and CHEMICAL ANALYSIS	Colour	Yellow
	Appearance	Spreadable Gel
	Taste	Banana Flavour
	Odour	Banana Odour
	Brix	68 – 70 %
	pH	4,0 – 4,4
	Water Activity (aw)	Max. 0,90
HEAVY METALS	Arsenic	< 3 ppm
	Mercury	< 1 ppm
	Lead	< 10 ppm
	Cadmium	< 1 ppm
MICROBIOLOGICAL ANALYSIS	Salmonella	Absent in 25 g
	L. monocytogenes	Absent in 25 g
	Termotolerant Campylobacter spp	Absent in 25 g
	E.coli	Absent in 25 g
	Coagulase positive staphylococci	< 1 x 10 ² cfu/g
	B.cereus	< 1 x 10 ² cfu/g
	Sulfite-reducing anaerob	< 1 x 10 ² cfu/g
Yeast and Mold	< 1 x 10 ² cfu/g	
ALLERGEN	Does not contain.	
WARNING	E 102: May cause negative effects on activity and attention of the children.	
REGULATIONS	Turkish Food Codex Joint Expert Committee for Food Additives (JECFA) and Food Chemicals Codex (FCC).	
STORAGE	Keep closed in a cool (25°C) and dry place.	



PRODUCT DATA SHEET

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Page Number	2 / 2

SHELF LIFE	Shelf life is 24 months from production date.
PACKAGING	The product is packaged according to Turkish Food Codex Packaging Regulations in carton boxes of 28 kg (4 x7 kg bucket) or 15 kg (6 x 2,5 kg plastic jar).
SHIPMENT	Products should be shipped without any pest, pest residue, glass, wood, metal and foreign material. Upper side of the vehicle should be closed with clean calash during transport.
COMPANY REGISTRATION	TR-34-K-002719
QUALITY SYSTEM	ISO 22000  