

<b>PRODUCT NAME</b>	<b>VİZYON CARAMEL GLAMOUR COLD GLAZE</b>	
<b>PRODUCT DEFINITION</b>	Ready to use cold glaze to provide protection, glazing and a spectacular image for pastry products.	
<b>INGREDIENTS</b>	Glucose Syrup, Water, Sugar, Thickener (Pectin E 440), Acidity Regulator (Citric Acid E 330), Nature–Identical Caramel Flavour, Edible Glitter, Preservative (Potassium Sorbate E 202), Colourant (Ammonium Sulphide Caramel E 150d, Quinoline Yellow E 104, Brown HT E 155).	
<b>DIRECTIONS FOR USE</b>	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. Vizyon Glamour Cold Glaze can be diluted by Vizyon Cold Glaze as there is high amount of edible glitter content. Vizyon Glamour Cold Glaze can be diversified by adding colour, flavour and fruit concentrates.	
<b>PHYSICAL and CHEMICAL ANALYSIS</b>	<b>Colour</b>	Caramel Colour
	<b>Appearance</b>	Glamour, Spreadable Gel
	<b>Taste</b>	Caramel Taste
	<b>Odour</b>	Caramel Odour
	<b>Brix</b>	66 – 68 %
	<b>pH</b>	4,0 – 4,4
	<b>Water Activity (aw)</b>	Max. 0,90
<b>HEAVY METALS</b>	<b>Arsenic</b>	< 3 ppm
	<b>Mercury</b>	< 1 ppm
	<b>Lead</b>	< 4 ppm
	<b>Cadmium</b>	< 1 ppm
	<b>Barium</b>	< 25 ppm
	<b>Chrome</b>	< 100 ppm
	<b>Copper</b>	< 25 ppm
	<b>Nickel</b>	< 50 ppm
	<b>Antimony</b>	< 3 ppm
	<b>Zinc</b>	< 25 ppm
<b>MICROBIOLOGICAL ANALYSIS</b>	<b>Salmonella</b>	Absent in 10 g
	<b>L. monocytogenes</b>	Absent in 25 g
	<b>Termotolerant Campylobacter spp</b>	Absent in 25 g
	<b>E.coli</b>	Absent in 1 g
	<b>Pseudomonas aeruginosa</b>	Absent in 1 g
	<b>Candida albicans</b>	Absent in 1 g
	<b>Coagulase Positive Staphylococci</b>	< 1 x 10 <sup>2</sup> cfu/g

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	<b>B.cereus</b>	< 1 x 10 <sup>2</sup> cfu/g
	<b>Total Viable Count</b>	< 1 x 10 <sup>2</sup> cfu/g
	<b>Sulfite-reducing anaerob</b>	< 1 x 10 <sup>2</sup> cfu/g
	<b>Yeast and Mold</b>	< 1 x 10 cfu/g
<b>ALLERGEN</b>	Contains Sulphide.	
<b>REGULATIONS</b>	Turkish Food Codex Joint Expert Committee for Food Additives (JECFA) and Food Chemicals Codex (FCC).	
<b>STORAGE</b>	Keep closed in a cool (25°C) and dry place.	
<b>SHELF LIFE</b>	Shelf life is 24 months from production date.	
<b>PACKAGING</b>	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).	
<b>SHIPMENT</b>	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.	
<b>COMPANY REGISTRATION</b>	TR-34-K-002719.	
<b>QUALITY SYSTEM</b>	<b>ISO 22000</b>	 