

PRODUCT NAME	VIZYON BROWN SUGAR PASTE DECORATING AND COATING DOUGH	
PRODUCT DEFINITION	Sugar Paste is used for coating of cakes, making of roses and figures for decoration of cakes.	
INGREDIENTS	Sugar, Glucose Syrup, Water, Modified Potato Starch, Vegetable Margarine, Cocoa Powder, Humectant (Glycerol E422), Thickener (CMC E466), Colourant (Ammonium Sulphide Caramel E 150d, Vegetable Carbon E 153, Brown HT E 155), Preservative (Potassium Sorbate E202), Flavouring (Chocolate-Nougat).	
DIRECTIONS FOR USE	Vizyon Sugar Paste is kneaded until it reaches the right consistency. It is spreaded with roller and used for coating of cakes, making of roses and figures for decoration of cakes. It can be diversified by adding of food colourant and flavour.	
PHYSICAL and CHEMICAL ANALYSIS	Colour	Brown
	Appearance	Dough Form
	Taste	Chocolate Taste
	Odour	Chocolate Odour
MICROBIOLOGICAL ANALYSIS	Yeast and Mold	< 1 x 10 ² cfu/g
	E.coli	< 1 x 10 cfu/g
ALLERGEN	Contains sulphide.	
REGULATIONS	Turkish Food Codex	
	European Regulations(Eurlex)	
	Turk Food Codex Food Labeling and Consumer Information Regulations	
STORAGE	Keep closed in a cool (25°C) and dry place.	
SHELF LIFE	Shelf life is 24 months from production date.	
PACKAGING	The product is packaged according to in carton boxes of 24 kg (4 x 6 kg PP bucket) or 12 kg (12 x 1 kg PP bucket) or 12 kg (12 x 1 kg PE sachet) or 12 kg (12 x 1 kg (PE sachet+PP box) or 12 kg (24 x 500 g PE sachet) or 12 kg (48 x 250 g PE sachet)	
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	BRC	