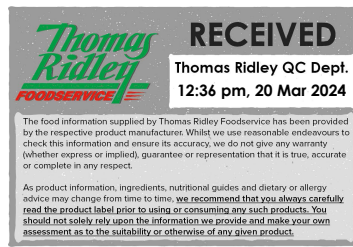


Changed Mar 16, 2024 00:00

Reviewed Mar 15, 2024 14:25

Erudus ID d19ef92c3f7f46efa5254e203a66d68e

Version 2.0



Tiger Orange Fondant Icing MB 12x250g

Tiger Orange Fondant 12x250g

PRODUCT DESCRIPTION

An orange coloured ready to use fondant icing. Brilliantly versatile. Use me for covering, sculpted cakes and creating simple models.

Brand	J F Renshaw Ltd
Manufacturer Product Code	02937
Effective Date	Mar 15, 2024
Product Type	Food
Product Category	Other Bakery Products
Storage Type	Ambient
Erudus ID	d19ef92c3f7f46efa5254e203a66d68e
Specification Type	Bakery Products
Inner Component GTIN	5010301326308
Outer Case GTIN	15010301029206



INGREDIENTS

Ingredient Declaration

Sugar, Glucose syrup, Palm oil, Humectant: E422. Emulsifier: E471. Colours: E160a, E129. Stabilisers: E415, E466. Preservative: E202, Flavouring.

ALLERGENS

Product Contains:

Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	No	Nuts (Tree)	May Contain
Barley	No	Almond nuts	May Contain
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
Crustacea	No	Macadamia (Queensland) nuts	No
Eggs	No	Pecan nuts	No
Fish	No	Pistachio nuts	No
Lupin	No	Walnuts	No
Milk	No	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	No
		Sulphur Dioxide and Sulphites	No

Risk Source:

Tree Nuts (Risk Source)	Factory	Almond nuts (Risk Source)	Factory
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Additional Allergen Information

Made in a factory that handles nut ingredients (Almonds). * E129 may have an adverse effect on activity and attention in children.

SUPPLEMENTARY
INGREDIENT
INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

Product Contains:

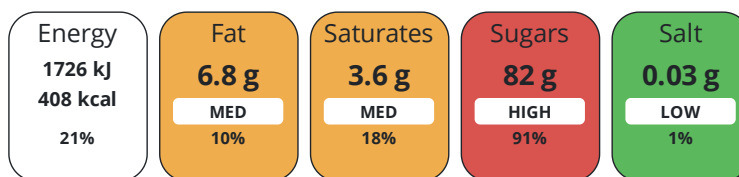
Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	Yes	Artificial Preservatives	Yes
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET
SUITABILITY

Vegan Diet	Suitable for	Vegetarian Diet	Suitable for
Halal Diet	Suitable for	Kosher Diet	Suitable for

NUTRITIONAL
INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 408kcal / 1726kj

Nutrient	per 100g	RI per 100g
Energy (kJ)	1726 kJ	21%
Energy (kcal)	408 kcal	20%
Fat	6.8 g	10%
of which Saturates	3.6 g	18%
Carbohydrate	87 g	33%
of which Sugars	82 g	91%
Protein	< 0.5 g	1%
Salt	0.03 g	1%

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

HFSS (HIGH IN
FAT, SALT AND
SUGAR)

HFSS Status	Yes
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HANDLING & STORAGE INFORMATION

Directions For Use

Handling - For best results before using the icing, ensure it's tempered to room temperature. Using the heels of both hands, gently knead the paste to warm it and to improve elasticity and pliability. Rolling out - Roll out the Fondant Icing icing on a non-stick surface using a rolling pin and icing sugar to dust the work surface, avoid using an excess of icing sugar as it will cause icing to dry out and crack. Never roll out cold icing, always ensure you knead the product before rolling out. Avoid the use of flour to prevent sticking or aid sheeting, as this will potentially introduce both a microbiological and allergen issue. Placing fondant icing on cake - Gently lift the rolled out layer of Fondant Icing icing with a rolling pin or with both hands, taking care not to stretch or tear it, position carefully on cake. Smooth and shape the icing on cake top and sides until it feels silky to the touch, immediately trim any excess icing flush with the base of the cake using a sharp knife. Adherence to cake - Alcohol, clear spirit or cooled boiled water is recommended to be applied to marzipan layer, to aid adherence of icing layer onto the first marzipan layer.

Storage Instructions

Fondant Icing icing should be stored in dry conditions between 5°C and 18°C, away from heat sources and odorous materials. The shelf life of icing is recommended provided the packaging remains unopened and product is stored correctly. It is the responsibility of our customers to carefully consider and establish that the icing lasts for the required shelf life of their end products.

Shelf Life from Time of Production	448 Days	Exempt From Shelf Life Labelling	No
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ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES ORIGIN

BRCGS Certified	Roundtable of Sustainable Palm Oil (RSPO)
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Product Country of Origin/Place of United Kingdom

Provenance

Additional Origin Details

Algeria, Argentina, Australia, Belgium, Belize, Brazil, Columbia, Costa Rica, Croatia, El Salvador, Eswatini, Denmark, Fiji, France, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Laos, Malawi, Mauritius, Mexico, Mozambique, Netherlands, Nicaragua, Panama, Paraguay, Peru, Poland, Portugal, Reunion, South Africa, Thailand, United Kingdom, USA, Zambia.

PRODUCT CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of microbiological results?	Yes	Is shelf life testing undertaken?	No
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Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Enterobacteriaceae (cfu/g or ml)		Every Batch	<10	10	1
Total Viable Count (TVC) (cfu/g or ml)		Every Batch	<5000	5000	1
Salmonella (cfu/g or ml)		Every Batch	=0	0	25
Yeast (cfu/g or ml)		Every Batch	<10	100	1
Moulds (cfu/g or ml)		Every Batch	<10	100	1

Analytical Standards

Test	Description	Frequency	Target	Range	Sample (g or ml)
Moisture (%)		Every Batch	=5.9	5.4 to 6.4	100

CONFIGURATION

Case Configuration Inner Pack Configuration

Total Quantity of Inner Components in Outer Case 12 Units

PRODUCT WEIGHTS

Inner Component	
Variable Weight Consumer Item	No
Inner Component Weight	250 g
Outer Case	
Outer Case Gross Weight	3.13 kg
Outer Case Net Weight	3 kg

PRODUCT DIMENSIONS

Inner Component	
Inner Component Depth	20 mm
Inner Component Width	108 mm
Inner Component Height	180 mm
Outer Case	
Outer Case Depth	270 mm
Outer Case Width	105 mm
Outer Case Height	146 mm

PALLET INFORMATION

Quantity of Cases Per Pallet Layer	38 Cases	Pallet Height	1 MTR
Quantity of Layers Per Pallet	6 Layers	Pallet Gross Weight	712 kg
Quantity of Cases Per Pallet	228 Cases		

PACKAGING

Inner Component Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Poly Treated PET/PE	Plastic	3.5 g	0.00 %			
Poly Treated PET/PE	Paper/Cardboard	1 g	- %			
Outer Case Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Plastic	42 g	- %			
Case	Paper/Cardboard	83 g	- %			
Transport Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic	400 g	- %			
Other	Paper/Cardboard	100 g	- %			
Other	Wood	28000 g	- %			

OTHER INFORMATION

Commodity Code	17049099
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CONTACT
INFORMATION

Address

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Commercial Contact

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