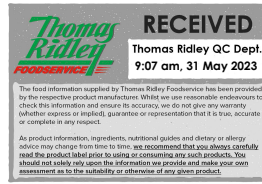


Supplier's Product Code : 1-30-011529
 Product Added : 29 July 2015
 Last Updated by Supplier : 15 June 2022
 erudus id : b73796ddb2644cf68a726b2180c6e923



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

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Dr Oetker Ready to Roll Icing - White

Short Product Name:

Product Description:

White ready to use icing. Suitable for use on Christmas cakes etc.

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Bakery

Supplier's Product Code :
1-30-011529
Supplier: Dr. Oetker (UK) Ltd
 4600 Park Approach
 Thorpe Park
 Leeds
 West Yorkshire
 LS15 8GB
 England
 P: 0113 823 1400

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	15000254020146	Outer Case Length :	315 mm
Packaging Type Description :	Case	Outer Case Width :	135 mm
Total Quantity of Inner Units in Outer Case :	6 Units	Outer Case Height :	195 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	6.37 kg
		Product Net Weight :	6.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	26 Cases	Pallet Height :	1.10 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	856.00 kg
Quantity of Cases Per Pallet :	130 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	26 Cases
Guaranteed Shelf Life on Delivery :	180 Days	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	9.20 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	147.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :	n/a
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INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	Poland
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Additional Origin Details :
EU

Inner Pack Information

Internal GTIN :	5000254019655
Packaging Type Description :	Foil
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	50 mm
Inner Unit Height :	188 mm
Inner Unit Width :	113 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g

Weight/Volume :
1kg

Handling Information

Directions For Use :

Directions

- Knead the icing until soft and pliable and roll out on a surface lightly dusted with icing sugar.
- Roll out to a thickness of approx. 5mm (1/4 inch), lifting and turning to ensure the icing does not stick to the surface, until it is the correct size to cover your cake.
- Thinly cover your cake with smooth apricot jam or buttercream or for a cake with marzipan moisten with cooled boiled water to secure the icing to the cake.
- Use the rolling pin to help lift your icing and drape over the cake.
- Smooth into position using the palm of your hand, working from the centre to the edges and down the sides.
- Trim away any excess icing using a sharp knife.
- To achieve an extra smooth surface, polish with a smoother or the flat of your hand.
- Icing is suitable for covering and modelling.

COVERAGE GUIDE TO BE INSERTED BELOW DIRECTIONS AS TABLE

Pack size Round top and sides Square top and sides
454g 18cm 7 inch 15cm 6 inch
1kg 25cm 10 inch 23cm 9 inch

Storage Instructions :

Store in a cool, dry place. Once opened, wrap any unused icing in polythene to prevent it drying out. DO NOT REFRIGERATE.

Dietary Information

Ingredients :

Sugar, glucose syrup, vegetable fat (palm), humectant (glycerine), emulsifier (citric acid esters of mono and diglycerides of fatty acids), thickener (tragacanth), preservative (potassium sorbate), flavouring, acidity regulator (citric acid).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

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

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Allergy Advice May contain nuts.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,654.00 kJ
Energy per 100 G/ML :	390.00 kcal
Fat per 100 G/ML :	3.8 g
- of which Saturates per 100 G/ML :	1.8 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	88 g
- of which Sugars per 100 G/ML :	86 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	Not specified.
Protein per 100 G/ML :	0 g
Salt per 100 G/ML :	0 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	27.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	186.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	Yes
FSSC 22000 :	Yes

Other Accreditation :	
ISO 22000 ISO 9001	
Intra Stat/Taric Code :	1704905100
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results? : -

Is shelf life testing undertaken? : -

Microbiological Standards

Not available.

Analytical Standards

Not available.