

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

02710  
27 September 2022  
27 September 2022  
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## Renshaw Professional White Ready to Roll Icing (MB) 2 x 2.5kg

Short Product Name:

White Ready to Roll Icing

Product Description:

A white ready to use icing.

### General Information

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

Supplier's Product Code :  
02710  
Supplier: J F Renshaw Ltd  
229 Crown Street

Liverpool  
Merseyside  
L8 7RF  
United Kingdom  
P: 0151 706 8200

### OUTER PRODUCT

#### Outer case Information

Outer Case GTIN :	05010301040075
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	2 Units
Is Trade Item Splittable? :	-

Outer Case Length :	195 mm
Outer Case Width :	270 mm
Outer Case Height :	98 mm
Product Gross Weight :	5.17 kg
Product Net Weight :	5.00 kg

#### Pallet Information

Quantity of Cases Per Pallet Layer :	20 Cases
Quantity of Layers Per Pallet :	8 Layers
Quantity of Cases Per Pallet :	160 Cases

Pallet Height :	0.91 MTR
Pallet Gross Weight :	857.00 kg

#### Logistical Information

Shelf Life from Time of Production :	456 Days
Guaranteed Shelf Life on Delivery :	228 Days

Minimum Order Quantity :	Not specified.
Delivery Lead Time :	Not specified.

#### Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	20.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	151.00 g

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

#### Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

Wood Total :	Not specified.
Is Pallet Returnable? :	-

#### Other Information

Supplier Comments:  
Not specified.

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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**Additional Origin Details :**  
Not specified.

### Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Poly Treated PET/PE
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	275 mm
Inner Unit Height :	35 mm
Inner Unit Width :	190 mm
Inner Product Weight :	2.50 kg
Inner Product Weight Units :	kg

**Weight/Volume :**  
2 x 2.5kg

### Handling Information

#### Directions For Use :

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.  
Roll out the ready to roll 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.  
Gently lift the rolled out layer of Ready to roll 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.  
If colouring white ready to roll icing, always use a suitable paste food colouring.  
Adherence on cakes - 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.  
If covering onto a sponge cake, a thin coating of butter cream is recommended to be applied to it to aid adherence of icing layer onto the cake.  
Adherence of models - alcohol, clear spirit or cooled boiled water is recommended to aid the adherence of any models to the icing layer.

#### Storage Instructions :

Ready to roll 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.

## Dietary Information

### Ingredients :

Sugar, Glucose Syrup, Palm Oil, Humectant: Vegetable Glycerol. Emulsifier: Mono- and Di- Glycerides of Fatty Acids. Stabiliser: Tragacanth Gum. Preservative: Potassium Sorbate, Flavouring.

### 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 :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
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 :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 9 mg/kg

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	Yes
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 :	Yes
Approved for a Kosher Diet :	Yes
HFSS (High in Fat, Salt and Sugar) :	Yes

### Allergen Statement :

Made in a factory that handles nut ingredients (Almonds)

## Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,646.00 kJ
Energy per 100 G/ML :	388.00 kcal
Fat per 100 G/ML :	3.2 g
- of which Saturates per 100 G/ML :	2 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 :	90 g
- of which Sugars per 100 G/ML :	88.8 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 :	0.01 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 :	10.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	2.00 g

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

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
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) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

<b>Other Accreditation :</b>	Not specified.
Intra Stat/Taric Code :	Not specified.
Commodity Code :	1704905100
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: No

## Microbiological Standards

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

## Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Moisture (%)	Every Batch	=6.5	6 to 7	-	