



## Product Specification

Wednesday, 6 November 2024

Icings and Fillings - Icings

01/19-N

<b>Product Name:</b>	PETTINICE RTR CHOCOLATE ICING (MB)		
<b>Product Code:</b>	4223		
<b>Description:</b>	Ready to use topping		
<b>Function:</b>	For covering heavy fruit cakes and other confectionery lines. Also used for moulding icing flowers and other similar decorations.		
<b>Usage:</b>	Remove from the container, knead lightly then roll out to desired thickness. Place on cakes etc as required.		
<b>Ingredient Listing:</b>	Sugar, <b>Glucose (Sulphites)</b> , Water, Cocoa Powder (6%), Hydrogenated Vegetable Oil, Maize Starch, Colour (150d), Stabilisers (413, 466), Humectant (Glycerine), Modified Starch (1422), Preservative (202), Acidity Regulator (E260), Emulsifiers (322, 492), Antioxidant (307b).		
<b>Packaging:</b>	4223-30 Aluminium foil 750g box 6.		
<b>Shelf Life &amp; Storage:</b>	Cool, dry and dark conditions up to 15 months Storage pack must be sealed.		
<b>Nutrition Information (per 100g):</b>	Energy - kcal	375	
	Energy - kj	1570	
	Protein g	1.3	
	Fat - Total g	5	
	Fat - Saturated g	1.6	
	Carbohydrate - Total g	79.6	
	Carbohydrate - Sugar g	66.7	
	Sodium mg	53	
<b>GMO Status:</b>	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
<b>General:</b>	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.		