

TECHNICAL DATA SHEET / PRODUCT SPECIFICATION

PRODUCT NAME

Glazing Agent 2800

PRODUCT CODE

2800

APPLICATION AREA / SCOPE

Coated chocolate beans, including white chocolate coated beans and dark chocolate coated beans.

DOSAGE

The weight ratio of glazing agent to chocolate coated beans with approximate diameter 15mm is 0.5%~1%. The amount of glazing agent is related to the diameter (surface area) and weight of the coated chocolate beans, the temperature and humidity of the glazing workshop. When the diameter of the coated chocolate beans is reduced by half and other conditions remain unchanged, the amount of glazing agent should be doubled accordingly. When the diameter of the coated chocolate beans is constant and the temperature and humidity increase, the amount of glazing agent also increases moderately.

PRODUCT PROPERTIES

Used for direct glazing/polishing for coated chocolate beans to offer a bright and beautiful surface.

OPERATING INSTRUCTION

The use proportion is 0.5%~1%. Add the glazing agent into the panning machine at one time. Then polish evenly, blow and dry the coated chocolate beans. (This instruction is for reference only. Please follow the actual operation.)

PHYSICAL CHARACTERISTICS

Appearance	Light yellowish liquid
Odour	Odourless

CHEMICAL CHARACTERISTICS

Mixture	Preparation
Heavy metal(Lead)	≤0.58mg/kg
Heavy metal(Arsenic)	≤2.00mg/kg
Salmonella	No detected

COMPOSITION / INGREDIENTS

Sugar	≤10%
Arabic Gum	≤50%
Vegetable Oil	≤10%
Maltose Syrup	≤50%
Potassium Sorbate	≤0.2%
Water	≤45%

PRODUCT STANDARD

GB26687-2011

LEGAL REQUIREMENTS FOR INGREDIENTS

All ingredients of this product comply with GB2760-2014.
Complying with Commission Regulation (EU) No 231/2012 specifications for food additives.

PACKING

12.5Kg/Drum, 25Kg/Carton

STORAGE / SHELF LIFE

Store unopened and sealed in a cool and dry place for 2 years.