



Product Specification

Friday, 17 May 2024

Icings and Fillings - Icings

12/15-A

Product Name:	BAKELS GUM PASTE (MB)		
Product Code:	4272-30		
Description:	Ready to use icing		
Function:	Specially designed for the easy moulding of flowers and other cake decorating icing with good shape retention.		
Usage:	Knead Gum Paste in hands to desired consistency for making frills, flowers and different shapes and figures. For best results use a stick free rolling pin and board. Keep unused paste covered.		
Ingredient Listing:	Sugar, Glucose, Water, Maize Starch, Stabilisers (413, 466), Egg White Powder, Hydrogenated Vegetable Oil, Free Flow Agent (170), Humectant (422), Modified Starch (1422), Colour (171), Preservative (202), Acidity Regulator (E260), Emulsifiers (322, 492), Antioxidant (307b- Soy).		
Packaging:	4272-30 (plastic bag inside box) 500 gm 6, 4272-30 Aluminium foil 500 gm.		
Shelf Life & Storage:	Cool, dry conditions up to 12 months Storage pack must be sealed.		
Nutrition Information (per 100g):	Energy - kcal	370	
	Energy - kj	1550	
	Protein g	1	
	Fat - Total g	1.1	
	Fat - Saturated g	0.3	
	Carbohydrate - Total g	87	
	Carbohydrate - Sugar g	78.1	
	Dietary Fibre g	1.1	
	Sodium mg	24	
	Egg		
	Soya		
GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.		
General:	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.		