

# GLYCERINE

## OVERVIEW

A humectant for use in confectionery applications enhancing moisture retention and fresh keeping qualities.

## USAGE

As desired.

## INGREDIENTS

Sucrose, Colourants (E104, E110, E127, E133), Vegetable Fat and/or Oil (Hydrogenated Palm Kernel Oil Fraction), Lecithin (E322), Flavouring, Glucose, Stabiliser (E414)

## PACKAGING

Code	Size	Type	Palletisation
91190	5 KG	Carton	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,918.00
Carbohydrates (g)	83.50
Sucrose	83.00
Total Dietary Fibre (g)	0.00
Total Fat (g)	15.60
Saturated fat (g)	15.30
Trans Fatty Acid (g)	0.10
Sodium (mg)	0.00

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



#### STORAGE

Cool and dry conditions



#### SHELF LIFE

270 days



#### TYPE

Cylindrical rodshaped pieces



#### ALLERGENS

Soya



#### CATEGORY

Non-Tempering Chocolate and Decorations



#### INGREDIENT FEATURES

Halaal and Kosher certified