



## Specification

|                  |                                       |       |            |
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| Ident/Version:   | <b>F15255/003</b>                     | Date: | 03.09.2026 |
| Material name:   | <b>Decorating Icing - White 200 g</b> |       |            |

### Supplier

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Released by:  
Stephanie Coronado

This specification was created electronically and is valid without a signature.



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### 1. Labelling requirements according to Food Law

Ingredients in % (Sum of all ingredients = 100%) in declining order of weight including food additives.

| Ingredient               |
|--------------------------|
| icing sugar              |
| water                    |
| vegetable oil            |
| starch                   |
| glucose syrup            |
| modified starches (1442) |
| emulsifier (435)         |
| acidity regulator (330)  |
| preservative (202)       |
| natural flavour          |

Ingredients: icing sugar, water, vegetable oil, starch, glucose syrup, modified starches (1442) from corn and tapioca, emulsifier (435), acidity regulator (330), preservative (202), natural flavour

Country of origin: Made in Australia from at least 85% Australian ingredients

### 2. Product description

|                            |                                                                                                           |
|----------------------------|-----------------------------------------------------------------------------------------------------------|
| Product description:       | Opaque creamy white to white viscous pastes used for decorating gingerbread houses, cakes and baked goods |
| Legal or descriptive name: | Decorating Icing - White                                                                                  |
| Nominal quantity:          | 200 g                                                                                                     |
| Information (food law):    | Nut Free<br>No artificial flavours, no artificial colours                                                 |
| Nutritional Claim Protein: | Free From Gluten                                                                                          |
| Barcode item:              | N/A                                                                                                       |
| Barcode inner:             | N/A                                                                                                       |
| Barcode outer:             | 19300641005579                                                                                            |



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### 2a. Regulatory Status

This product complies with the Australian and New Zealand Food Standards Code.

This product does not require labelling as a genetically modified food in accordance with Food Standard 1.5.2. of the Australia New Zealand Food Standards Code.

This product is free of irradiated substances, fumigants or sterilants.

### 2b. Dosage and Preparation instructions

Intended use: Gingerbread houses, cakes and baked goods decoration  
Preparation instruction: If product has thickened, place tube in warm water until soft

### 3. Dispatch / Storage / Customs declaration

Product Packaging: 200 g laminated PBL tube (Plastic Barrier Laminate) [PE (white) film/PE extrusion/PE (white) film / PE extrusion / PE (white) film], with a white PE shoulder and head, covered with an aluminium foil seal for tamper evidence, and a black/brown PP lid and white PP nozzle.  
750 tube units in a PP (fully recyclable) foldable grey and blue bulk bin with a PP blue lid.  
Additional brown PP nozzles for decoration use are supplied separately.

Labelling: Each tube is identified with: Product name, pack size, country of origin, batch number, best before date and a warning statement.  
Each bulk bin is identified with: Product name, product code, batch number, best before date and number of tubes.

Batch number: Batch Number (YYMMXXXX) = YY (last two digits of current year), MM (month), XXXX (consecutive random numbers)

Shelf life: Best before: 9 months

Consumer storage instructions : Storage temperature - ambient  
Store in a cool, dry place. Avoid direct sunlight  
Once opened:  
Keep tube nozzle clean and ensure cap is reapplied firmly to help prevent any dripping or drying out  
Store leftover icing in cool dry conditions until expiry date

### 4a. Allergen and process control

|                                          | Yes                                 | No                                  | Comment |
|------------------------------------------|-------------------------------------|-------------------------------------|---------|
| validated cleaning procedures            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |         |
| production scheduling                    | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |         |
| control of personnel movement in factory | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |         |
| staff training                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |         |
| documented procedures and controls       | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |         |
| isolated storage of allergens            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |         |
| raw material sourcing & tracing          | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |         |
| dedicated equipment                      | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |         |



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### 4b. Allergen management

|                                               | The recipe contains      | Contamination probable   | No                                  | Comment |
|-----------------------------------------------|--------------------------|--------------------------|-------------------------------------|---------|
| Cereals containing gluten                     | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Wheat                                       | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Rye                                         | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Barley                                      | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Oats                                        | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Spelt                                       | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Khorasan wheat                              | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Hybridised strains of them                  | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Crustaceans and products thereof              | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Molluscs and products thereof                 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Eggs and product thereof                      | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Fish and products thereof                     | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Peanuts and products thereof                  | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Soybeans and products thereof                 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Lupines and products thereof                  | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Milk and products thereof (incl. lactose)     | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Nuts and products thereof                     | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Almond                                      | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Hazelnut                                    | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Walnut                                      | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Cashew                                      | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Pecan nut                                   | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Brasil nut                                  | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Pistachio nut                               | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Pine nuts                                   | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| - Macadamia nut                               | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Celery and products thereof                   | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Mustard and products thereof                  | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| Sesame seeds and products thereof             | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |
| SO2 and Sulphite, quantity > 10 mg/ kg: _____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |         |



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### 5. Nutrition information (per 100 g / 100 mL)

|                      | Unit | 100 g |
|----------------------|------|-------|
| Energy kJ (AU)       | kJ   | 1611  |
| Energy kcal (AU)     | Cal  | 385   |
| Protein              | g    | 0     |
| - gluten             | mg   | 0     |
| Fat, total           | g    | 6,4   |
| - saturated          | g    | 3,5   |
| Carbohydrate         | g    | 80,6  |
| - sugars             | g    | 74,9  |
| Dietary fibre, total | g    | 0     |
| Sodium               | mg   | 8     |

**PLEASE NOTE:** Comma [ , ] in the nutrition information table indicates a decimal [ . ].  
For example 123,4 = 123.4

### 6a. Dietary information (Please attach certificates or declaration!)

|                                               | Yes                                 | No                                  | Comment                                                                   |
|-----------------------------------------------|-------------------------------------|-------------------------------------|---------------------------------------------------------------------------|
| Contains chicken                              | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                                           |
| Contains pork                                 | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                                           |
| Contains beef                                 | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                                           |
| Contains fish/seafood                         | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                                           |
| Contains honey                                | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                                           |
| Contains other animal ingredients             | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                                           |
| Suitable for Vegetarians                      | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                                                           |
| Suitable for Ovo-Vegetarians                  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                                                           |
| Suitable for Lacto-Vegetarians                | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                                                           |
| Suitable for Vegans                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                                                           |
| Contains alcohol (ethanol)                    | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | ≤ 0.5% by volume (alcohol labelling not required according to FSANZ Code) |
| HALAL - certificate                           | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Not determined                                                            |
| Kosher - certificate                          | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Not determined                                                            |
| Contains GMO (genetically modified organisms) | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                                                                           |



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### 6b. Sustainability claim

|                                  | Yes                                 | No                                  | Certificate              | Comment                         |
|----------------------------------|-------------------------------------|-------------------------------------|--------------------------|---------------------------------|
| Components from palm or palmoil? | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |                                 |
| RSPO - certificate               | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Raw material RSPO mass balanced |

### 7. Organoleptic criteria

|              |                                            |
|--------------|--------------------------------------------|
| Appearance:  | Opaque creamy white to white viscous paste |
| Colour:      | Opaque creamy white to white               |
| Taste:       | Sweet                                      |
| Smell:       | Odourless                                  |
| Consistency: | Viscous paste                              |

### 8. Microbiological criteria

|                            | Unit  | Minimum | Target | Maximum | Comment                                               |
|----------------------------|-------|---------|--------|---------|-------------------------------------------------------|
| Aerobic total viable count | cfu/g |         | <1000  | 10000   | AS 5013.5                                             |
| Yeasts                     | cfu/g |         | <100   | 100     | ISO 21527:2008 or AS 5013.29                          |
| Moulds                     | cfu/g |         | <100   | 100     | ISO 21527:2008 or AS 5013.29                          |
| E. coli                    | cfu/g |         | <10    |         | BRD 07/07-12/04, AFNOR BRD 07/08-12/04 or AOAC 991.14 |

### 9. Physical and chemical criteria

|          | Unit | Minimum | Target | Maximum | Comment  |
|----------|------|---------|--------|---------|----------|
| pH-value |      |         | ≤ 4,4  | 4,4     | pH-meter |

**PLEASE NOTE:** Comma [ , ] in the "physical and chemical criteria table" indicates a decimal [ . ].  
For example 123,4 = 123.4