

Product Technical Specification

Supplier Product Code:	CE-GUM-50GM		
Version:	3		
Issue Date:	15th January 2024		
Product Range:	Cakecraft Essentials		
Product:	Gum Tragacanth		
Product Description:			
Gum Tragacanth (also known as gum trag) is a natural product that adds strength and pliability to sugar products.			
Pack Size:	50g x 10		
EAN:	506047 5075038		
Commodity Code:	130190000		
Contacts:	General Enquiries:	info@rainbowdust.co.uk	
	Orders:	orders@rainbowdust.co.uk	
	Customer Services:	customer.service@rainbowdust.co.uk	
	Specification Queries:	Julie.Holroyd@rainbowdust.co.uk	
Addresses:	RAINBOW DUST	RAINBOW DUST EUROPE	
	Unit 3-6 Cuerden Green Mill Ward Street Preston PR5 5HR	Rainbow dust Europe BV Rederijweg 17-19 4906 CX Oosterhout Netherlands	
Telephone:	01772 322335		
Web:	www.rainbowdust.co.uk		
Legal Compliance:			
This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conforms to all relevant UK/EU legislation in force on the date of manufacture. The product is warranted as per the statement included in the sales documentation at time of			
GFSI Certification:			
BRC -	https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode+1897405		
Completed on behalf of Rainbow Dust			
			
Signed:			
Name:	J.Holroyd		
Position:	Quality Manager		

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Legal Name:		
Gum tragacanth		
Ingredient List:		
Gum Tragacanth		
Composition:	Typical Figures %	Country of Origin
E413 Gum Tragacanth	100	UK - in accordance with Council Regulation (EEC) No 2913/92. Gum originates from Iran
Nutritional:		
Method: Calculated	Typical figures per 100g	
Energy (kJ/kcal)	not mandatory under Regulation (EU) 1169/2011.	
Fat (g)		
of which saturates (g)		
Carbohydrates (g)		
of which sugars (g)		
Protein (g)		
Salt (g)		
Dietary Information:		
	Suitable for	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	
Halal	Yes	not certified
Genetically Modified Materials:		
To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.		
Irradiated Materials:		
This product does not contain any ingredients that have been treated with ionising radiation.		
Nanomaterials:		
This product does not contain any engineered nanomaterials.		
Shelf life: unopened and stored correctly		
36 months		
Shelf Life: opened		
Once opened it is the responsibility of the customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.		

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Free From Claims:				
We do not make any "Free From" claims for our products as we do not conduct any validation testing.				
Substances or products causing allergies or intolerances:				
Substance	Product contains?	Used on the same production line?	Used in the same factory?	Comments
Cereals containing gluten, wheat, rye, barley, oats, spelt, kamut and products thereof	No	No	No	
except: wheat based glucose syrups including dextrose	No	No	No	exempt from allergen labelling
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	finished product containing egg stored and distributed from same site
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	No	Yes	Soya lecithin
Milk and products thereof, including lactose	No	No	Yes	finished product containing milk stored and distributed from same site
Nuts: almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia or Queensland nuts	No	No	Yes	finished product containing almond stored and distributed from same site
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites > 10 mg/kg	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
Microbiological Testing:				
Organism	Target	Maximum		
Enteros	<10 cfu/g	>100 cfu/g		
Yeast & Mould	<10 cfu/g	>100 cfu/g		
Salmonella	ND/25g	ND/25g		
Chemical Testing:				
Test	Method	Standard		
N/A	N/A	N/A		
Physical Testing:				
Test	Method	Standard		
colour check	visual	against reference sample		

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Brief Process Description:		
material deposited, packaged and metal detected.		
Overview of HACCP: available upon request		
Metal Detection:		
Checked at start up, every hour and end of each packing run.		
Sieves:		
n/a		
Packaging:		
PET jar and lid with a paper label in a labelled board outer		
Recycling Information:		
Lid - PLASTIC widely recycled		
Jar - PLASTIC widely recycled		
Label - PAPER widely recycled		
Outer - PAPER widely recycled		
Label - PAPER widely recycled		
Production Date Code:		
4 digit: digits 1-3 = day of year, digit 4 = year e.g 02/02/2017 = 0337		
In the event of any issues, please quote the Best Before and Batch information		
Health & Safety Data:		
Physical Appearance	A brown powder	
Ingredients	See composition section of the specification	
Intended use	For food use	
Storage & Handling	See specification	
Occupational exposure hazards	None under normal conditions of use at correct storage temperature. Avoid eye contact	
Fire/explosion hazard	The product will burn if ignited but under normal conditions of use will present no fire risk	
First Aid	Eyes:	Flush with plenty of cold water. Seek medical advice if necessary
	Skin:	Wash with soap and water
	Ingestion:	No hazard under normal conditions of use
	Inhalation:	No hazard under normal conditions of use
Spillage	Wash area with detergent and water to avoid slip hazard	
Disposal of waste	Normal waste disposal in accordance with local and national laws	
Other hazards	None known	
Protective clothing	Normal for food handling	

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Handling and Usage Instruction:

Gum tragacanth is a high-quality ingredient derived from the Astragalus Gummifer tree. Also known as Gum Trag, this is a natural product that adds strength and pliability to sugar products. Commonly used to strengthen sugarpaste or create modelling and flower pastes.

Possible Applications:

Add to royal icing to create sugarpaste that can then be moulded by hand or rolled out, or add to sugarpaste to create a paste that can be rolled thinly and dries to a hard consistency.

Recommended Storage:

Store at ambient room temperature