

Product Technical Specification

Supplier Product Code:	SD-10G-PU-SNWH	
Version:	4	
Issue Date:	28th February 24	
Product Range:	Sparkle Dust Spray	
Product Colour:	Snow White	
Product Description:		
Give all your edible creations a fairytale makeover, with magical Sparkle Dust.		
Pack Size:	10g e	
EAN:	5060818820097	
Commodity Code:	2106909285	
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	
	Unit 3-6 Cuerden Green Mill	
	Ward Street	
	Preston	
	PR5 5HR 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 purchase.		
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	

Product Technical Specification

Legal Name:		
Powder Food Colour - Edible		
Ingredient List:		
Colour: E171.		
Composition:		
Typical Figures %	Countries of Origin	
E171 Titanium Dioxide*	100	UK - in accordance with Council Regulation (EEC) No 2913/92.
*Contains E555 as a non declarable carrier under Regulations (EC) 1333/2008 and (EU) 1169/2011		
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:		
		Comments
Colours		E171 - natural
	Suitable for	Comments
Vegetarians	Yes	
Vegans	Yes	
Kosher	Yes	Certified. Certificate available on request.
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		
60 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.		

Product Technical Specification

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:				
Each batch IS NOT TESTED. Routine sampling is carried out on product categories. Minimum annually.				
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				
Physical Testing:				
Test	Method		Standard	
colour check	visual		against reference sample	

Product Technical Specification

Brief Process Description:		
Materials weighed, 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:		
Pump with a stainless steel spring inside inserted into a clear PET bottle with a PP lid with nozzle. Paper label applied to each bottle and placed in a cardboard carton.		
Recycling Information:		
Lid - PLASTIC widely recycled		
Bottle - PLASTIC widely recycled		
Pump - PLASTIC & STAINLESS STEEL, not recyclable		
Label - PAPER widely recycled		
Carton - 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 white powder
Ingredients		See composition section of the specification
Intended use		For food use only. To dust edible creations. Can also be used to create a food safe paint.
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

Product Technical Specification

Handling and Usage Instruction:

Shake before use. For best results position nozzle at 90 degree angle and approx 10 - 15cms from surface. Press down firmly to spray a fine mist onto your edible creations. After 5 - 10 sprays shake to optimise use. Nozzle angle can be changed to suit your needs.

Possible Applications:

Simply spray to sparkle. Best used on freshly coated buttercream and Sugarpaste. Can also be used on Edible Glue.

Recommended Storage:

Replace lid after use, store at ambient room temperature.