

PRODUCT SPECIFICATION

DATE OF ISSUE
20-08-2015





GLYCERINE, VEGETABLE (E422)
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1550, X1551, X1552, X1580

PRODUCTION:
11121706

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Glycerine, vegetable		
Production	11121706		
Product code	Content	EAN	Packaging
X1550	60ml	8718309830434	Plastic bottle and screw lock cap with warranty seal. 60ml bottle with drip plug. Bottle =  Cap =  Inner plug = 
X1551	250ml	8718309830441	
X1552	1000ml	8718309830458	
X1580	19,84l	8718309830700	25l jerrycan and cap = 

1.2 Scientific product information

Single ingredient	
Main use	Humectant
Chemical name	Glycerine, glycerol
Chemical formula	C ₃ H ₈ O ₃
Production method	

1.3 Legislative product information

CAS number	56-81-5		
EU food additive	E422		
Country of Origin	The Netherlands, Germany		

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Clear liquid	
Colour		Colourless	
Odour/taste		Odourless	
Purity	wt%	min. 99,5	
Water (KF)	wt%	max. 0,5	
Bulk density	g/cm ³	1,26	20°C
Solubility	g/ml	1	in water, also soluble in alcohol

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Boiling point	°C	290°C, decomposition above 200°C	
Melting point	°C	18	
Flash point	°C	160	
Autoignition temperature	°C	370	
Viscosity, dynamic	mPa.s	1412	20°C
pH		7	

2.2 Microbiological data

Total plate count	Cfu/g	max. 10	
Moulds	Cfu/g	max. 10	
Yeasts	Cfu/g	max. 10	
E Coli	Cfu/g	max. 1	
Salmonella		Absent / 25 g	
Enterobacteriaceae		max. 10	

2.3 Chemical analyses

Arsenic (As)	ppm	max. 3	
Heavy metals	ppm	max. 5	
Chloride (Cl)	ppm	max. 10	
Mercury (Hg)	ppm	max. 1	
Lead (Pb)	ppm	max. 2	
Cadmium (Cd)	ppm	max. 1	
Halogenated compounds	ppm	max. 30	
Butanetriols	%	max. 0,2	
Esters	ml HCl 0.1 M	min. 8	
Aldehydes	mg/kg	max. 10	
Fatty acids and Esters as butaric acid	%	max. 0,1	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1800,67	
Energy	kcal/100g	430	
Protein	g/100g	0	

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Carbohydrate:	g/100g	100	
Of which Sugars	g/100g	0	
Polyols	g/100g	100	
Starches	g/100g	0	
Others	g/100g	0	
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	< 0,5	
Organic acid	g/100g	-	
Dietary fiber	g/100g	-	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
	✗	✗	✗
Barley	✗	✗	✗
Beef	✗	✗	✗
Cacao	✗	✗	✗
Carrot	✗	✗	✗
Celery and celery products	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✗	✗
Chicken	✗	✗	✗
Coriander	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗
Eggs and egg products	✗	✗	✗

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Fish and fish products	X	X	X
Glutamate	X	X	X
Lupin and products thereof	X	X	X
Milk and milk products (including Lactose)	X	X	X
Molluscs and products thereof	X	X	X
Mustard and mustard products	X	X	X
Nuts and nut products (almonds, hazelnuts, walnuts)	X	X	X
Peanuts and peanut products	X	X	X
Pork	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E221 - E228)	X	X	X
Sulphur dioxide (>10mg/kg)	X	X	X

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	X	Vegans	✓
Kosher	✓	Vegetarian	✓

3.3 GMO Declaration:

Glycerine vegetable does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation:

Glycerine vegetable is not treated with ionizing radiation.

3.5 BSE/TSE declaration:

The used ingredients for Glycerine vegetable are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat-by product.

3.6 Residual Solvents:

For the manufacturing of Glycerine vegetable, no solvents are used.

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4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a well-ventilated place.
Shelf life	24 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Glycerine (glycerol) is a humectant, to keep food moist without the risk of mould or bacterial growth (when you use water). When adding to cakes, use 1 teaspoon of glycerine per 100g flour.

It is also used to retard staling and to improve texture by plasticising the food. Beside that it's an important ingredient to make rolled fondant. You can also add it to royal icing to prevent it from getting too hard or use it to make dried fondant moist again. It's great to dissolve food colors too. To prevent royal icing from setting too firm add 1 teaspoon (15ml) of Glycerine per 500g icing after the icing forms stiff peaks.

6.2 Dictionary

NL	The Netherlands	Glycerine Glycerol
GB	Great Britain (UK)	Glycerine Glycerol, glycerine vegetable
DE	Germany	Glycerin Glycerol, glyzerin
FR	France	Glycérol Glycérine
ES	Spain	Glicerol Glicerina
PT	Portugal	Glicerol Glicerina
IT	Italy	Glicerolo Glicerina
DK	Denmark	Glycerin Glycerol
NO	Norway	Glyserol Glycerin
SE	Sweden	Glycerin Glycerol

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FI	Finland	Glyseroli Glyseriini
IS	Iceland	Glýserín Glýseról
CZ	Czech Republic	Glycerol Glycerín
SK	Slovak Republic	Glycerol Glycerín
HU	Hungary	Glicerin Glycerol
HR	Croatia (Hrvatska)	Glicerol Glicerin
GR	Greece	Glycerin, Glycerol
SI	Slovenia	
PL	Poland	Gliceryna Glicerol
RO	Romania	Glicerol Glicerina
BG	Bulgaria	Глицерин
RU	Russian Federation	Глицерин
TR	Turkey	Gliserin Gliserol

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.