

Product Technical Specification

Supplier Product Code:	SU04A092-01	
Version:	1	
Issue Date:	19/02/26	
Product Range:	Isomalt	
Product Colour:	Yellow	
Product Description:		
Microwaveable ready-tempered isomalt, simply melt and use.		
		
Pack Quantity:	125g	
INNER EAN:	TBC	
OUTER EAN:	TBC	
Commodity Code:	17024090	
Contacts:	General Enquiries:	info@rainbowdust.co.uk
	Orders:	orders@rainbowdust.co.uk
	Customer Services:	customer.service@rainbowdust.co.uk
	Specification Queries:	technical@rainbowdust.co.uk
Addresses:	RAINBOW DUST Unit 3-6 Cuerden Green Mill Ward Street Preston PR5 5HR	RAINBOW DUST EUROPE 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 purchase.		
GFSI Certification:		
BRC - https://directory.brcgs.com/site/1897405		
Completed on behalf of Rainbow Dust		
Signed: <i>D. Clewer</i> Name: Daniel Clewer Position: Group technical lead - Consumer		

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Legal Name:		
Hard Boiled Isomalt Pips		
Ingredient List:		
Isomalt , Colour: E102. May contain Milk.		
Composition:	Typical Figures %	Countries of Origin
Isomalt	100	Made in the UK
Colour E102	<1	
Nutritional:		
Method: Calculated	Typical figures per 100g	
Energy (kJ/kcal)	985 kJ / 236 Kcal	
Fat (g)	0	
of which saturates (g)	0	
Carbohydrates (g)	98	
of which sugars (g)	0 [Of which polyols (g) 98]	
Protein (g)	0	
Salt (g)	0.03	
Dietary Information:		
Comments		
Isomalt (May have a laxative effect due to high polyol amount) E102 - May have an adverse effect on activity and attention in children		
	Suitable for	Comments
Vegetarians	Y	Not Certified
Vegans	N	May contain Milk
Kosher	N	
Halal	Y	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		
Up to 24 months from date of manufacture		
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, product containing egg produced on separate production line
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	Yes	Yes	Soya lecithin
Milk and products thereof, including lactose	No	No	Yes	Product may contain milk
Nuts: almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia or Queensland nuts	No	No	No	
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				
Physical Testing:				
Test	Method		Standard	
colour check	visual		against reference sample	

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Brief Process Description:		
materials weighed, packaged and labelled		
Overview of HACCP: available upon request		
Metal Detection:		
Checked at start up, every hour and end of each packing run.		
Sieves:		
N/A		
Packaging:		
Plastic laminate stand-up pouches		
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	Small Pips	
Ingredients	Isomalt + colours if listed	
Intended use	Simply melt the isomalt in the microwave and use to make decorative biscuit centres, pulled sugar work and moulded decorations	
Storage & Handling	Store in a cool, dry place out of direct sunlight	
Occupational exposure hazards	Burns from hot isomalt	
Fire/explosion hazard	Isomalt is generally considered a non-combustible, non-hazardous, and stable substance under normal conditions.	
First Aid	Eyes:	Rinse cautiously with water for at least 15 minutes, removing contact lenses if possible.
	Skin:	Molten isomalt is extremely hot, sticky, and clings to the skin, similar to hot wax. Do Not Peel: Never try to peel the hardened isomalt off immediately, as it may take skin with it. Immediate Cooling: Immediately put the burned area under cold running water for at least 10-15 minutes. Remove Jewelry: Remove any rings or bracelets near the burn, as the area may swell. Seek Medical Attention: Because isomalt retains high heat, these are often deep, serious burns. Seek medical attention immediately if the burn is large, deep, or on the face/hands.
	Ingestion:	Isomalt is generally recognized as safe, but excessive consumption can cause digestive discomfort (laxative effect).
	Inhalation:	Move the person to fresh air.
	Spillage	injury (burns) if spilled while hot
Disposal of waste		Normal household food waste
Other hazards		Isomalt (May have a laxative effect due to high polyol amount)
Protective clothing		Normal for food preparation - closed-toe shoes, and heat-resistant gloves (cotton gloves covered by silicone or rubber gloves) when handling hot isomalt.

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Handling and Usage Instruction:

Place the desired amount of isomalt into a microwaveable container that can withstand temperatures of over 180°C and place in a microwave.

- Melt in 30-second increments until the isomalt becomes fluid. Make sure to check the isomalt after each

increment and do not heat for longer than 30 seconds at a time.

- Carefully remove the isomalt from the microwave using ovenproof gloves.

- The isomalt will be extremely hot.

- Stir and wait for the bubbling to stop then slowly pour into the desired container or mould.

Alternatively you can

pour onto a heatproof flat surface and work it with kitchen utensils or, once cool enough, your hands.

- To make the surface smoother or to smooth any rough edges, sweep a crème brûlée torch over any isomalt that has touched the mould

Possible Applications:

Simply melt the isomalt in the microwave and use to make decorative biscuit centres, pulled sugar work and moulded decorations.

Recommended Storage:

Store in a cool, dry place out of direct sunlight