silikomart®	TechnicalSheet:	GLAZE SPRAY BLUE	Date: 21/10/2025
			Version: 1
	Item code	99.549.06.0001	

1	**Unit**		
1.1	**Size**		
1.1.1	280 G		
2	**Product Name (according to the law) that appears on the sales unit**		
2.1	GLAZE SPRAY		
2.1.1			
2.1.2	**GLAZE SPRAY**		
2.1.3	**Colour**	**BLUE**	
2.2	**Product supplier**		
	Name	Silikomart Srl	
	Manufacturing plant	Via Lamme 12, 26012, Castelleone (CR)	
2.3	**Graphic supplier**		
	Silikomart srl Via Tagliamento, 78, 30030 – Pianiga - Venezia - Italy Tel. +39041519055 Fax +390415190290 shop.silikomart.com		
2.4	**Packaging supplier**		
	Name and address	Silikomart srl - Via Tagliamento 78, 30030 – Pianiga (VE)	
	Type of packaging (nylon bag, carton box...)	Aerosol - Not Flammable	
	Technical sheet and certificate nr.		
3	**List of Ingredients and allergens**		
3.1	**Ingredients:**		
3.1.1	Water, glucose syrup, fructose, humectant: E420, invert sugar syrup, thickener: E406, acidity regulator: E330, thickener: E440, dextrose, stabilizer: E413, preservative: E202, colouring: E133, thickener: E466.		
3.1.2	**Type of item**	**Additive**	**Food**
		X	
3.2	**List of allergens**		

* may contain traces of

Nr	Tipes	Presence		Cross Contamination	
		YES	NO	YES	NO
1	**Cereals containing gluten** (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised stains) and products thereof		X		X
2	**Crustaceans** and products thereof		X		X
3	**Eggs** and products thereof		X		X
4	**Fish** and products thereof		X		X
5	**Peanuts** and products thereof		X		X

3.2.1	6	**Soybeans** and products thereof		X	X	
	7	**Milk** and products thereof (including lactose)		X	X	
	8	**Nuts** (i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and Queensland nut) and products thereof		X		X
	9	**Celery** and products thereof		X		X
	10	**Mustard** and products thereof		X		X
	11	**Sesame** seeds and products thereof		X		X
	12	**Sulphur dioxide** and sulphite at concentratons of more than 10 mg/kg or 10 mg/litre expressed as SO^2		X	X	
	13	**Lupines** and products thereof		X		X
	14	**Molluscs** and products thereof		X		X

3.3	**Expiration date**	
	24 MONTHS	best before:
4	**How to Use**	
4.1	**Description**	
4.1.1	Product for glazing semifreddo. If the can is stored in an environment with a temperature below 62.6 °F (17 °C), leave it in an environment with a temperature between 64.4 °F (18 °C) and 77 °F (25 °C) for at least 2 hours before use. Spray an even layer of product at a distance of about 20-25 cm on the surface of the semifreddo that has been brought to -0.4 °F (-18 °C)/ -9.4 °F (-23 °C) in a blast chiller. After glazing, place the semifreddo in a blast chiller at -0.4 °F (-18 °C)/ -9.4 °F (-23 °C) for at least 2 hours and a maximum of 3 days. After at least 2 hours in the blast chiller, defrost the glazed semifreddo in the fridge at 39.2 °F (4 °C) and consume it within 1 day.	
4.2	**Marketing info**	
4.2.1		
5	**Nutritional Information (100g)**	
5.1	**Specifies**	
5.1.1	Nutritional Value for 100g of product	
5.2	**Declared Values**	

	Nutrition declaration	U.M	Value
5.2.1	Energy value	kJ	482

5.2.1	Energy value	kcal	114
5.2.2	Fat	g	<0,5
5.2.2.1	Fat of which saturates	g	<0,1
5.2.3	Protein	g	0
5.2.4	Carbohydrate	g	30
5.2.4.1	Carbohydrate of which sugar	g	21
5.2.5	Salt	g	0,03
6	**Batch number and Shelf Life**		
6.1	**General Aspect**		
6.1.1	Batch number		
6.1.2	Shelf life		24 months
6.1.3	Condition of presernation after opening (days)		
6.2	**Storage**		
6.2.1	Store the product in an environment with a temperature between 50 °F (10 °C) and 77 °F (25 °C). Do not store the can in the fridge.		
7	**Batch number and Shelf Life**		
7.1	**General Aspect**		
7.1.1			
7.2	**MYCROBIOLOGY FACTS**	**U.M**	**Results**
7.2.1	Aerobic colony count	(ufc/g)	<10
7.2.2	Coliform	(ufc/g)	<10
7.2.3	E.Coli	(ufc/g)	<10
7.2.4	Staphylococci coag.+	(ufc/g)	<10
7.2.5	Yeast and Moulds	(ufc/g)	<10
7.2.8	Listeria monocytogenes (Reg. CE 2073/05)	(ufc/g)	Absent/25g
7.2.9	Salmonella	detected / not detected 25g	Absent/25g
7.2.10	aw	-	
7.2.11	Gluten	mg/Kg	0
7.2.12	OGM (Reg. CE 1829-1830/2003)	%	0
8	**Chemical and Physical Properties**		
8.1	State: Not Flammable Aerosol		
8.2	Smell: none		
8.3	Color: Blue		
8.4	Flammability: no		
8.5	Container pressure (20°C): -		
9	**Chemical and Physical Properties**		
9.1		**YES**	**NO**
9.1.1	Gluten free from wheat, rye and barley (certificate must be attacched)	x	
9.1.2	OGM free (certificate must be attacched)	x	
9.1.3	PALMA OIL free		x
9.1.4	HYDROGENATED FATS free		x
9.1.5	AZO free	x	
9.1.6	FDA (certificate must be attacched)		x
9.1.7	BIO (certificate must be attacched)		x
9.1.8	Halal (certificate must be attacched)	certifiable	
9.1.9	Kosher (certificate must be attacched)	certifiable	
10	**EAN code**		
11	**Country of origin**		
	Italy		
12	**Symbols**		

13	**Safety informations**		
	Pressurized can, do not puncture or burn the can after use. Do not expose the product to temperatures greater than or equal to 122 °F (50 °C). Do not expose the product to direct flame. Maximum Dosage (REG.EU.1333/2008 cat 05.4): Max. 833g/Kg		
13.1	**Pressurized container**	**YES**	**NO**
		x	
13.2	**Additional information**		
13.2.1	The Technological process uses the metal detector for all sales units		
13.2.2	Weight control is in compliance with the Regulation n° 690 of 25/10/78, execution of Dir.76/211/CEE and following changes		
13.2.3	(EC) 178/2000 852/2004 s.m.i		
13.2.4			
13.2.5			
13.2.6			
13.2.7			
13.2.8			
13.2.9			
13.2.10			

14	**Professional use**		
14.1		**YES**	**NO**
			x

16	**Address**
16.1	Silikomart srl Via Tagliamento, 78, 30030 – Pianiga - Venezia - Italy Tel. +39041519055 Fax +390415190290 – shop.silikomart.com

16	**Note**
16.1	

17	**Editor owner**	
17.1	**name of the processor**	Sig. Dario Martellato
	title	CEO

18	**Stamp and signature**
	SILIKOMART S.R.L. Sede operativa: Via Tagliamento 78

18.1		30030 Mellaredo di Pianiga (VE) Tel. 041-5190550 - Fax 041-5190290 Partita IVA 03712840283	