



edibleprintsupplies.co.uk
 sales@edibleprintsupplies.co.uk
 01254 825786

Edible Print Supplies Ltd
 Unit 49 Mitton Road Business Park
 Whalley
 Lancashire, UK
 BB7 9YE
 Contact : Matthew Large, Director
 Telephone: UK 00 44 (0)1254 825786

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Product Specification - EPS E171-Free (without titanium dioxide) Magic Icing Sheets (Updated January 2025)

Product Code	Title	Sheets / Pack	Sheet Size	Precuts / Sheet	Precut Shapes / Pack	EAN
SAMS001	Sweet Artist - A4 Magic Icing Sheets - E171 Free	25	210mm x 297mm	-	-	7437347323340
1002NT	Sweet Artist - 2inch (5cm) Pre-Cut Round Icing Sheets - E171 Free	25	210mm x 297mm	15	375	7437347121113
1008NT	Sweet Artist - 8inch (20cm) Pre-Cut Round Icing Sheets - E171 Free	25	210mm x 297mm	1	25	7437347121106
EPS-SS03LNT	Sweet Artist - 1.5inch (3.8cm) Pre-Cut Round Icing Sheets - E171 Free (Longer Sheet)	25	307mm x 210mm	30	750	9145600168451
EPS-SS02LNT	Sweet Artist - 2inch (5cm) Pre-Cut Round Icing Sheets - E171 Free (Longer Sheet)	25	307mm x 210mm	15	375	9145600168444
SAMS002	Sweet Artist - A3 Magic Icing Sheets - E171 Free	25	300mm x 410mm	-	-	7437347321391

Ingredients					
Starch					
Maltodextrin					
Sugar					
Dextrose					
Water					
Vegetable oil (coconut)					
Glycerine	E422				
Cellulose Gum	E460i	E466			
Arabic Gum			E414		
Emulsifiers	E322	E471	E475	E492	E435
Anti-caking agent	E341iii				
Citric Acid (acidity regulator)		E330			
Preservatives	E202				
Flavouring					

Nutritional Information per 100g	
Energy	1531Kj 360kcal
Fat	<0.1g
of which saturates	0g
Carbohydrates	90g
of which sugars	18g
Protein	<0.1g
Salt	0.19mg

Allergen Information	
Indication for the presence or absence of allergens: (W/O = without, W = with, M = may contain, U = unknown)	
Cereals Containing Gluten	W/O
Crustaceans, Shellfish	W/O
Eggs	W/O
Fish	W/O
Peanuts	W/O
Soy	W/O
Milk and Lactose	W/O
Nuts and products thereof	W/O
Lupin	W/O
Molluscs	W/O
Celery	W/O
Mustard	W/O
Sesame	W/O
Sulphur dioxide and sulphites (E220 -E228) (at concentrations of more than 10mg/kg or 10mg/l, expressed as SO2)	W/O

Microbiological Characteristics	
Total aerobic microbial count	< 10 cfu/g
Moulds & Yeast	< 10 cfu/g
Total Coliforms	< 10 cfu/g
E. Coli	< 10 cfu/g
Staphylococcus aureus	< 100 cfu/g
Salmonella	Not detected in 25g

Product complies with the European Legislation and Regulation and National Legislation and comply with food legislation, hygiene, and other legal regulations as the VO (EG) 178/2002; VO (EU) 1169/2011; VO (EU) 2073/2005 on microbiological criteria for food.

Claims / Certifications			
GMO	GMO free*	Halal	Yes
ISO Certification	ISO 9001 ISO 14001 ISO 22000	Vegetarian	Suitable for Vegetarians
Certifications	BM Cert, BM Trada	Vegan	Suitable for Vegans
Kosher	Yes		

*Products do not contain any genetically modified organism according to the legislation 1829/1830/2003

Ingredient specification on packaging and Storage information
 Starch, maltodextrin, sugar, dextrose, water, vegetable oil (coconut), humectant: (E422), gelling agents: cellulose gum (E460i, E466), arabic gum (E414), emulsifiers: (E322, E471, E475, E492, E435), anti-caking agent: tricalcium phosphate, regulator of acidity: citric acid (E330), preservatives: potassium sorbate (E202), flavouring.
 Store flat in a cool, dry place away from direct sunlight. Always keep sealed between use. 25 Sheets per pack.

The information in this specification is derived from the recipes and information from suppliers. Therefore, no rights may be derived from this information. If any modifications should occur, you will not be notified automatically.