



**PAR-WAY TRYSON  
COMPANY**  
The Makers of **Vegalene®**

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# **BAKE-SHEEN®**

## **EGG WASH SUBSTITUTE**

**18 oz. Aerosol**

### **I. Ingredient Statement**

Water, Modified Food Starch, Propylene Glycol, Caramel Color, Citric Acid, Potassium Sorbate, Sodium Benzoate, Propylene Glycol Alginate, and Propellant.

### **II. Application Baked Goods Ingredient Statement**

When Bake-Sheen is used on bakery products, according to FDA regulations only the functional-ingredients to development of surface “sheen” are required to be included in the finished bakery product ingredient statement. As provided in 21 CFR 101.100 (a) (3) (i) foods exempt from compliance with the requirement of Section 403 (i) (2) of the F. D. & C. Act include: “Substances that have no technical or functional effect but are present in a food by reason of having been incorporated into the food as an ingredient of another food in which the substance did have functional or technical effect.” In compliance with this regulation, the following Bake-Sheen ingredient should be incorporated in the appropriate position of the product ingredient statement:

**Ingredient:** Modified Food Starch

When using Bake-Sheen with USDA regulated products the complete ingredient statement is required on the product’s labeling.

### **III. Physical Specifications**

- A. Description: A homogeneous blend of water and modified food starch.
- B. Flavor: None
- C. Color: brown

**IV. Chemical Analysis on Concentrate**

	<u>Typical</u>
A. Specific Gravity:	1.00 – 1.10 @ 25°C
B. pH:	3.6 – 3.9 @ 25°C
F. Viscosity:	< 100 cPs @ 25°C

**V. Microbiological Analysis for Finished Aerosol Product**

	<u>Typical</u>
A. Aerobic Plate Count:	< 5,000 CFU / ml
B. Coliforms:	None detected
C. Yeast & Mold:	< 100 / gm

**VI. Nutritional Information for Finished Product**

Serving Size: About a 1/3 second spray (.25 g)  
 Servings per Container: 2,040

**Amount per 100 gm Sample of Concentrate**

Calories	80 kcal
Calories from Fat	2 kcal
<b>Total Fat</b>	<1.0 gms
Saturated Fat	0 gms
Monounsaturated Fat	0 gms
Polyunsaturated Fat	<1.0 gms
<i>Trans</i> Fat	0 gms
<b>Cholesterol</b>	0 mgs
<b>Sodium</b>	38 mgs
<b>Total Carbohydrates</b>	19 gms
<b>Protein</b>	<1.0 gms

**VII. Allergens**

The ingredients do not contain any of the following allergens:  
 Peanuts, Tree Nuts, Dairy Products, Eggs, Seafood, Sulfites, or Gluten  
 from Rye, Barley, Oats, Millet, and Spelt.

May contain Gluten from Wheat.

**VIII. Coding System**

Date code stamped on case and bottom of can indicates date and year of production (Julian Date)

Example: 9204 = year of 2009, 204<sup>th</sup> day (July 23).

**IX. Handling and Storage**

- A. Temperature: Store between 65 – 120°F
- B. Shelf Life: In excess of two years.