

Product Technical Specification

Supplier product code		311017	 
Version		0008	
Issue date		14.01.2026	
Range		Renshaw	
Product title	Renshaw Free Range Mallow RTU		
Product description			
A marshmallow intermediate for the manufacture of filling cream and flour confectionery etc., made using Free Range albumen.			
Pack size:		5.5Kg e	
Contacts			
Customer Services		Email:	liverpoolsales@bakels.com
Specifications queries		Email:	specifications@bakels.com
Address:		BRITISH BAKELS LIMITED 229 Crown Street Liverpool Merseyside L8 7RF	
Applications information		Web address:	https://www.renshawbaking.com
		Contact:	info@renshawbaking.com
Legal Compliance			
This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conform to all relevant UK/EU legislation in force at the date of manufacture.			
The product is warranted as per the statement included in the sales documentation at time of purchase.			
GFSI Certification			
BRCGS		https://directory.brcgs.com/site/1060562	
Completed on behalf of British Bakels Limited.			
Signed:			
Name:	Soimana Savin		
Position:	Specifications Technologist		

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Legal name
N/A
Ingredients list
Sugar, Glucose Syrup (Sulphites), Water, Maize Starch, Free Range Dried Egg White, Acidity Regulators: E450, E260; Salt, Preservative: E202, Natural Flavouring.
Allergens: Please see the ingredients in bold text.
Made in a factory that handles nut ingredients (Almonds)

Composition	Typical figures %	Countries of origin
Sugar	40-50	UK, France, Germany, Poland, Netherlands, Belgium, Guatemala, Mauritius, Thailand.
Glucose Syrup	30-40	UK, Netherlands
Water	10-20	UK
Maize Starch	5-10	The Netherlands
Free Range Dried Egg White	<5	The Netherlands
Diphosphates E450	<1	Thailand
Acetic Acid E260	<1	UK
Salt	<1	UK
Preservative: E202	<1	China
Natural Flavouring	<1	UK

Colour pigment
N/A

Palm oil details	
Contains components sourced from Palm Oil/Palm Kernel Oil and/ or derivatives	No
RSPO information	N/A

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Nutritional	
Method: Calculated	Typical figures per 100 g
Energy (kJ/kcal)	1302/306
Fat (g)	0.0
of which saturates (g)	0.0
Carbohydrates (g)	75
of which sugars (g)	52
Protein (g)	1.1
Salt (g)	0.35

Dietary information		
	Suitable for	Comments
Vegetarians	Yes	
Vegans	No	
Kosher	Yes	Certified. Copy available upon request.
Halal	Yes	Certified. Copy available upon request.

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
9 months from date of manufacture.
Shelf life: opened
Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures, but we do not recommend more than 5 days.

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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 ingredient contains?	Used on same production line?	Used in same Factory	Comments
Cereals containing gluten, wheat; rye; barley; oats; spelt; kamut and products thereof, except: wheat based glucose syrups including dextrose.	No	No	No	
	Yes	Yes	Yes	Exempt from allergen labelling
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	Yes	Yes	Yes	Dried Egg White
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	No	Yes	Lecithins
Milk and products thereof, including lactose	No	No	Yes	Germany
Nuts: Almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia	No	No	Yes	Almonds
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	Yes	Yes	Yes	Present in finished product at 34 ppm (by analysis)
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	

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Microbiological testing		
At the time of manufacture		
Organism	Target	Maximum
Yeasts & Moulds	<100 cfu/g	500 cfu/g
Enterobacteraceae	<10 cfu/g	100 cfu/g
Salmonella	Not detected in 25g	N/A
UKAS Certified Laboratory. Test frequency based on risk assessment.		

Chemical		
Test	Method	Standard
PH	PH meter	4.8-5.8
Bostwick Flow Meter	Bostwick Flow Meter device	2-4cm Leading edge after 60s
TDS	By digital bench refractometer	76 - 80%

Physical		
Test	Method	Standard
Appearance	Organoleptic	White, soft fluffy mallow with aerated consistency.
Flavour	Organoleptic	Sweet.
Texture	Organoleptic	Smooth, sticky mouth coating.
Aroma	Organoleptic	Sweet.

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Brief process description

Sugar is mixed with water, glucose, starch and heated before the addition of a beaten egg albumen solution to produce a stabilised mallow product. The mallow is metal detected, packed and weighed into lined cardboard cases.

Overview of HACCP - available upon request

Metal detection

Checked at start up, every hour and end of each packing run: 1.5mm Ferrous, 1.5mm Non-Ferrous, 2.0mm Stainless Steel test pieces.

Sieves

500micron glucose filter, 2mm flashpan filter, top filter and outlet filter. Checked before and after each production run and chemical wash.

Packaging

A white PP lidded pail. Label applied to each pail.
20 Pails per layer, 4 layers high, 80 cases per pallet. All pallets shrink/stretched wrapped.

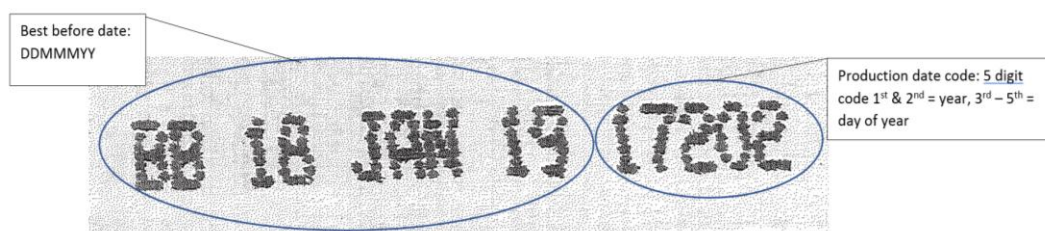
Recycling information

Lidded Pail - Plastic recyclable

Production date code

5 digit code. 1st & 2nd = year; 3-5 = day of the year e.g 26/08/2016 = 16238

In the event of any issues, please quote information as per example below:



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Health & safety data		
Physical Appearance		White soft marshmallow.
Ingredients		See ingredients section of the specification.
Intended use		For bakery use.
Storage & Handling		See specification.
Occupational exposure hazards		None, under normal conditions of use at room temperature. Avoid eye contact.
Fire/explosion hazard		The product will burn if ignited, but under normal conditions of use, will present no fire risk.
First Aid	Eyes:	Flush with plenty of water. Seek medical advice if needed.
	Skin:	Wash with soap and water.
	Ingestion:	No hazard under normal conditions of use.
	Inhalation:	No hazard under normal conditions of use.
Spillage		Wash area with detergent and water to avoid slip hazard.
Disposal of waste		Normal waste disposal in accordance with local and national laws.
Other hazards		None known.
Protective clothing		Normal for food handling.

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Blendesi handling and usage instructions

Possible applications:

Extends butter-cream fillings, extends aerated fillings, marshmallow centres, meringue toppings. We advise customers to validate any product applications to confirm their suitability over the shelf life of their finished products.

Recommended storage

Mallow should be stored in dry conditions between 5°C and 18°C, away from heat sources, direct sunlight and odorous materials. The shelf life of Mallow is recommended provided the packaging remains unopened and product is stored correctly. It is the responsibility of our customers to carefully consider and establish that the Mallow lasts for the required shelf life of their end products.

Recommended handling and processing:

a) Opening

Once opened, Mallow material should not be exposed to air for prolonged periods, material should be used in its entirety.

Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures, but we do not recommend more than 5 days.

Flavouring and Colouring

Mallows can be flavoured or coloured; always ensure the use of a suitable food colouring or flavour. We advise customers to validate any product applications to confirm their suitability over the shelf life of their finished products.

Cross Contamination

Cross contamination from other products (e.g. cake), ingredients (e.g. flour or jam) and unhygienic equipment should be avoided.

Rework

Ideally Mallow should not be reworked back into virgin product.

Water Activity

An imbalance in water activity between the various components of a finished product (such as a cake) can potentially cause moisture migration within these components. This should be considered during the development of finished products over full shelf life.

Things to be aware of:

During the manufacture of Mallow the total dry solids level can be variable, this can influence the firmness of the product and could impact finished products made. We advise customers to validate any product applications to confirm their suitability over the shelf life of their finished products.