
 Délíce & Création <small>groupe pomona</small> <hr/> <small>Export</small>	PRODUCT TECHNICAL SHEET		Update : 05/10/2023
	LEMON FILLING READY TO USE - 5 KG		
	Product code :	300544 - 008229	By : JD
	Product bar code :	3584730 08229 3	

**APPAREIL CITRON GOURMAND PAE DGF 5 KG
READY TO USE LEMON FILLING 5KG**

Ready to use Lemon preparation for tarts and pastry filling

Product description :	Lemon filling ready to use. Taste: Lemon Texture: Jelly Aspect: Jelly Colour: Pale yellow
Packing :	White plastic bucket with handle -white lid. Net weight : 5 kg (11Lbs) Gross weight : 5.216 kg (11Lbs 7 oz) Dimensions: 156 x 227 mm
Labelling :	Label stucked on the tub : * Ingredients list. Ink printing on the tub : * Best before date: YYYY/MM/DD * Batch number: X/X DDD/YY (X/X = pallet number; DDD= number of the production day; AA= year of production). Nutritional declaration per 100g (following EU regulation 1169/2011CE): Energy: 1388 kJ / 332kcal Fats: 9.3g Of which saturates: 2.7g Carbohydrates: 58.6g Of which sugars: 56.6g Proteins: 2.8g Salt: 0.18g Sodium: 0.07g
Ingredients :	Sweetened condensed MILK, glucose syrup, sugar, sunflower oil, modified corn starch, concentrate of lemon 1%, acid: citric acid, natural flavouring, emulsifier: mono- and diglycerides of fatty acids, colour: carotenes, acidity regulator: sodium citrates, preservatives: potassium sorbate and sodium metabisulphite (SULPHITES). May contain traces of wheat, oats, soy, almond.
Recommendations :	Pastries, plate desserts. Use lemon filling for making pies with or without cooking (cooking: poach at 160°C for 2 to 3 minutes maximum). Also used for the production of foams, Bavarian, petits fours (macarons filling, shortbread), ice creams, frozen nougat, blown or to flavor your creams (custard, whipped cream, chiboust cream, butter cream).
Shelf life :	12 months
Storage conditions :	In its own packaging, in a cool and dry area (between 15 and 20°C). After opening, store in refrigerator (+0/+4°C) and use quickly.
Customs code:	04029910

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Matter origin : Plant and animal

Country of Origin : Processed in Netherlands

Composition :

38 %	Sweetened condensed milk
20 %	Glucose syrup
19 %	Sugar
12 %	Water
6 %	Sunflower oil
2 %	Modified corn starch
<1 %	Concentrated lemon juice
<1 %	Acid regulator : citric acid E330
<1 %	Natural flavouring
<1 %	Emulsifier : fatty acid mono and diglycerides (E471)
<1 %	Acid regulator: Sodium citrates (E331)
<1 %	Colour: carotenes E160a
<1 %	Preservative :potassium sorbate E202
<1 %	Preservative: sodium metabisulphite E223

Nutritional values :


Food value	Total fats	Saturated fatty acids	Mono-unsaturated fatty acids	Polyunsaturated fatty acids
332 Kcal/100g 1387.76 KJ/100g	9.3 %	2.7 %	6.0 %	0.6 %
Cholesterol	Total carbohydrates	Sugars	Fibres	Proteins
0.0 %	58.6 %	56.6 %	0.0 %	2.8 %
Salt	Sodium			
0.18 %	0.07 %			

Microbiological characteristics :

Targets	Count (germs / g)	Methods
Total plate count	<1000	-
Yeasts/ Moulds	<500	-
Enterobacteriaceae	<100	

HACCP Plan : YES

GMO information : Conventional product. It is not submitted to specific label about GMO according to European regulations CE 1829/2003 and 1830/2003 of 22th september 2003.

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Nutritional information for special diets :

<input checked="" type="checkbox"/> Milk and milk products	- Eggs and derivatives	- Fish and derivatives
- Shellfish and derivatives	<input type="checkbox"/> Soya and derivatives	<input type="checkbox"/> Gluten
- Peanut and derivatives	<input type="checkbox"/> Nuts and tree nuts	- Sesame
<input checked="" type="checkbox"/> Sulphites (E220->E227) > 10mg/kg	- Lupin and derivatives	- Mustard and derivatives
- Molluscs and derivatives	- Celery	

X substance contained in the product as an ingredient or a component of one of the ingredients.

0 cross contamination hazard, the substance may be present as traces in the product.

- substance absent from this product.

Palettization :

1 layer = 24.00 buckets
 1 pallet = 0.00 layers = 0 buckets
 1 pallet =
 pallet type : EUR (120 x 80 cm)

Délíce et Création Centrale Zone Industrielle des Cettons.
 78570 CHANTELOUP LES VIGNES

The datas of this technical sheet are given for information only. Délíce et Création Centrale may change these informations whitout notice.

O.V : 008229 FT v001 – 22/08/2017