

**Product** 11996883 vers. 1 IRCA CHEESECAKE SML  
**Code:** 01070524 IRCA CHEESECAKE  
**State:** Approved by RAQ on 06/09/2017

**Product description**

mix in powder for the realization of Quark based cream for filling cheesecake and "Ricotta" cakes.

**Sales name**

semifinished product for stuffing bakery products.

**Ingredients**

sugar, **quark (milk)** in powder, modified starch, **skimmed milk** powder, dextrose, vegetable fat (palm), dehydrated **egg white**, flavours.

May contain traces of **gluten, soy, nuts and sulphites**.

**Physical-chemical analysis**

moisture\_\_\_\_\_ 3 % approx.

**Microbiological standards**

aerobic plate count (1)\_\_\_\_\_ 10000 CFU/g max.  
yeasts (2)\_\_\_\_\_ 10 CFU/g max.  
molds (2)\_\_\_\_\_ 10 CFU/g max.  
coliforms (3)\_\_\_\_\_ <10 CFU/g  
E.coli (4)\_\_\_\_\_ <10 CFU/g  
salmonella (5)\_\_\_\_\_ none detected/25 g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

**Storage & shelf-life**

at least 12 months in original package in cool (20°C max.) and dry storage.

**Packaging**

6 kg (net) carton containing 6 polythene bags of 1 kg net.

**Directions to use****BASIC RECIPE FOR BAKING:**

IRCA CHEESECAKE g 1000  
Lukewarm water (about 35°C) g 1500  
Whole eggs g 200

Beat all the ingredients together in a planetary mixer equipped with whisk or paddle attachment at medium speed until a smooth cream is obtained. Temperature of baking: 200-220°C.

Warning: to obtain a thicker cream with a more intense flavour, we suggest substituting a part of the water with the same amount of liquid cream, up to a maximum of 400 g.

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**BASIC RECIPE FOR CHEESECAKE - COLD PREPARATION:**

IRCA CHEESECAKE	g	500 g
Lukewarm water (about 35°C)	g	1000 g
LILLY NEUTRAL	g	100-150
Whipped cream	g	750 g

Mix with whisk water and LILLY NEUTRAL, add IRCA CHEESECAKE mixing until a smooth cream is obtained; then add the whipped cream in two step stirring gently. Fill the mould with the mousse and place in freezer for at least 2 hours or in refrigerator for at least 4-5 hours.

**BASIC RECIPE FOR RICOTTA CAKES:**

IRCA CHEESECAKE	1000 g
Fresh Ricotta	1250 g
Lukewarm water (about 35°C)	1750 g
Whole eggs	500 g

Beat all the ingredients together in a planetary mixer equipped with whisk or paddle attachment at medium speed until a smooth cream is obtained. Temperature of baking: 200-220°C.

**Nutritional information**

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g  
(OBTAINED BY CALCULATION)

1. Energy_____	400	kcal
	1694	kJ
2. Protein (N*6.25)_____	13.3	g
3. Carbohydrate_____	76.6	g
of which sugars_____	59.8	g
4. Fat_____	4.5	g
of which saturated_____	2.2	g
5. Food fibre_____	0	g
6. Salt_____	0.25	g

**Allergens**

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof_____	CC
Crustaceans and products thereof_____	
Eggs and products thereof_____	X (dehydrated egg white)
Fish and products thereof_____	
Peanuts and products thereof_____	
Soybeans and products thereof:_____	CC
Milk and products thereof (including lactose)_____	X (quark and skimmed milk powder)
Nuts and products thereof_____	CC
Celery and product thereof_____	
Mustard and products thereof_____	
Sesame seeds and products thereof_____	
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg_____	CC
Lupin and products thereof_____	
Molluscs and products thereof_____	

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Key: X = present; (ingredient which contains it)  
CC = the presence due to cross contamination cannot be excluded.

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**Notes**

origin starch: waxy maize starch.