

Code: 01100149 SVELTO 178/C 5
State: Approved by RAQ on 22/02/2021

Product description

whipping paste for ice-creams, sponge cakes and whipped batters. It shows a soft consistency, white colour and a light orange flavour.

Sales name

improver for ice-creams and bakery products. Semifinished product.

Ingredients

water, emulsifiers: E471-E477, stabilizer E420, flavouring, propylene glycol E1520, sodium stearate E470a.

Labelling obligation for final products made with SVELTO 178/C
"emulsifiers: E471-E477, stabilizer E420, flavouring"

Physical-chemical analysis

water (K.F.) _____ 51.2 % ± 2

Microbiological standards

aerobic plate count (1) _____ 1000 CFU/g max.
yeasts (2) _____ 50 CFU/g max.
molds (2) _____ 50 CFU/g max.
coliforms (3) _____ none detected/g
E.coli (4) _____ none detected/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 15 months in original package in cool storage.

Packaging

5 kg or 10 kg (net) plastic pails.

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Directions to use**ICE CREAMS**

the recommended quantity is between 4 to 6 grams per litre of base mixture and should be added before the freezing process. With horizontal batch freezers the quantity should be slightly reduced.

SPONGE

add 1-2 % of SVELTO to the total amount of the ingredients, according to the recipe and the equipment. Close the packaging after each utilization. Whip for about 3/6 minutes and in any case until when the dough will be perfectly whipped. Deposit in the moulds and bake as usual.

Nutritional information

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

- | | |
|--------------------------|----------|
| 1. Energy_____ | 322 kcal |
| 1322 kJ | |
| 2. Protein (N*6.25)_____ | 0 g |
| 3. Carbohydrate_____ | 14.9 g |
| of which sugars_____ | 0 g |
| 4. Fat_____ | 31.7 g |
| of which saturated_____ | 31 g |
| 5. Food fibre_____ | 0 g |
| 6. Salt_____ | 0.16g |

Allergens

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

Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____
Milk and products thereof (including lactose) _____
Nuts and products thereof _____
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 _____
Lupin and products thereof _____
Molluscs and products thereof _____

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

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Certifications

Preferential Origin for European Customs Code

Statements

GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.