





TECHNICAL DATA SHEET									
ELFROY									
Code SAP: 40 (ex 6551 – 00311.	(GENCOD: 3660407065513			}	created: 16/06/1998 Ref L dated 06/05/2021 Visa: TT			
Designation	Elfroy Creme Pat Iinstant Bag 5Kg								
Description	Powder preparation for instant cold pastry cream Authorizes the designation "pure butter". May be frozen.								
Legal name	Powder prep	Powder preparation for cold pastry cream							
Origin	France* (Ch	France* (Charmes factory) Shelf Life 12 months							
Ingredients	Sugar, potato modified starch (E1414), whole MILK powder, LACTOSE and MILK proteins, thickeners (disodium diphosphate (E450i), disodium phosphate (E339ii), calcium lactate (E327), sodium alginate (E401), carrageenan (E407)), flavourings, colour (betacaroten (E160a(i))).								
Recipe	380 to 400 g of mix / 1 L of water Direction for use: -Pour water in a mixing bowl -Add ELFROY -Mix one minute at slow speed, then 3 minutes at maximum speed -Let stand 15 min minimum								
GMO	EC regulations 1829/2003 and 1830/2003 - Labeling GMO ingredients: no.								
Allergen declaration	EU Regulation 1169/2011 Allergens: Milk and products thereof Potential cross contaminations: nuts, soya, gluten, egg								
Ionization	Directive 1999/2/EC. no ionization treatment.								
Organoleptic characteristics		Taste: Sweet Aspect: powder							
Bacteriological specifications (CFU/g)		Total Viable Count < 150 000 Yeast and Total Coliform < 100 Salmonel. Fecal coliforms < 10					< 1000 Absence / 25 g		
Nutritional information in g / 100g		Fat 3.0 Sat fat	t 2.0	Carbohydr Sugar 63 Salt 1.13			tein 5.1	Energy for 100g 1674.0 kJ 394.9 kcal	
Packaging									
Storage		Dry and cool $(5-25^{\circ}\text{C}, \text{RH} = \text{max. } 65\%)$							
Others Informations		*corresponds to the definition of country of origin laid down in Regulation (EU) No 1169/2011 on the provision of food information to consumers and refers to the origin of a food as determined in accordance with the Customs Code Regulation (Article 60 of Regulation (EU) No 952/2013). If additional information is required on origin of one of the products ingredients, please consult your Puratos contact.							

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