

## TECHNICAL DATA SHEET

### PATIS'MACARON EXTRA

<i>Code SAP : 4003265</i>	<i>GENCOD : 3660407066084</i>		Created on : 15/07/2014 Ind d : 27/10/2015 Visa : CG	
<b>Data-processing wording</b>	<b>Patis'Macaron Extra Bag 5Kg EU</b>			
<b>Product Definition</b>	Powder preparation for macarons. Optimized formula FP 6771 to achieve full and regular macarons			
<b>Origin</b>	Charmes factory (FRANCE)	<b>SHELF-LIFE</b>	<b>9 MONTHS</b>	
<b>Ingredients</b>	Sugar, <b>almond</b> powder (26.8%), <b>egg</b> white powder, rapeseed oil , , <b>wheat</b> flour, glucose syrup, emulsifier (acetic acid esters of mono and diglycerides of fatty acids (E472a), lactic acid esters of mono and diglycerides of fatty acids (E472b)), skim <b>milk</b> powder, acidity regulator ( sodium hydrogen carbonate ( E 500ii))			
<b>GMO</b>	No need for <i>GMO labelling according to the CE 1829/2003 and 1830/2003 regulation.</i>			
<b>Allergens</b>	Directives 2003/89/CE - 2007/68/CE <i>Declarable allergenic substances: nuts, milk and by-products, egg, wheat.</i> <i>Manufactured in a workshop using soya lecithin</i>			
<b>Ionization</b>	CE 2/99 decision. No ionization treatment.			
<b>Physico-chemical specifications</b>	Aflatoxin B1 : < 8 ppb		Total Aflatoxin : <10 ppb	
	Humidity : < 10 %			
	Taste : sweet, almond			
	Appearance : Ivory powder with potential presence of residual skins of almonds (black points)			
<b>Average composition (in g /100 g)</b>	Fats : 18.8	Carbohydrates : 63.9 Which sugars : 60.7	Proteins : 10.4	Energetic value : 481 kcal- 2015 kJ
	which saturated : 3.1		Salt : 0.2g	
<b>Bacteriological specifications</b>	Total plate count : < 300 000/g Yeast and moulds : < 1 000/g Salmonella : abs/25g		Total Coliforms : < 100 /g Fecal coliforms : <10/g	
<b>Instructions for use</b>	Macaroon mix : 1000 g – Hot water > 45°C : 200 g ( <i>for the liquid colouring : subtract this quantity from the water quantity</i> ) Beat with a flat beater at high speed for 4 mn. Poach immediately on a <b>double baking tray</b> + greaseproof paper or Silpat (recommended). Bake in a deck oven at 150°C, open dampers for 22 min. Or bake with a convection oven at 135°C – 22 mn, open dampers <i>Bake in an oven without humidity</i>			
<b>Packaging</b>	Direct : <b>Double brown wrapping paper bag PE 5 Kg.</b> 800 x 1200 ranges: 105 bags = 525 kg net per pallet			
<b>Traceability elements</b>	Date of manufacture, product's best-before date and packaged bag number ink jet printed at the bottom of the bag.			
<b>Storage</b>	Fresh and dry premises (12-20°C – HR = 60% max)			

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