

**TECHNICAL DATA SHEET**

**FONDANTE**

<b>Code SAP: 4100620</b> (ex: 4631 - 0031001059CQ21)		<b>GENCOD : 3660407046314</b>		Created on 26/01/96 Ref H dated: 12/01/2017 Visa : EF	
<b>Designation</b>	Fondante Pate Amande 33% Carton 4X5Kg				
<b>Description</b>	Cooked almond paste made of pure almond tree fruits, without any colour. USE: Decoration and confectionery: little cakes, chocolate interiors, molding, ribbon, flowers...				
<b>Legal name</b>	Almond paste 33%				
<b>Origin</b>	Netherland	<b>Shelf life</b>	12 months		
<b>Ingredients</b>	Sugar, ALMONDS (33%), glucose syrup, inverted sugar syrup, stabilizer (sorbitol (E420ii)), preservative (sorbic acid (E200))				
<b>GMO</b>	Reglement CE 1829/2003 and 1830/2003 Labeling GMO ingredients: no.				
<b>Allergen declaration</b>	Directive 2003/89/CE – 2007/68/CE Allergens almonds Cross contaminations : milk				
<b>Ionization</b>	Décision CE 2/99. no ionization treatment.				
<b>Chemical and physical specifications</b>	Moisture 78.1 – 82.1 Aw 7.0 – 11.0				
<b>Nutritional specifications in g/100g</b>	Fat 16.4 In which SFA 1.7	Carbohydrates 66.1 In which sugars 65.0	Proteins 5.5	Energy for 100 g : 1842 kJ 441 kcal	
		Fibers 2.9	Salt (Nax2.5) 0.03		
<b>Bacteriological specifications</b>	Total count plate <5000/g Yeasts and moulds <200/g Enterobacteriaceae <100/g				
<b>Packaging</b>	Direct :	<b>PEBD Plastic Bag/Pehd box 5kg</b>			
	Overwrap:	Carton of 4 boxes			
	Pallet 800 x 1200 :	28 cartons (7 x 4 cartons)			
<b>Storage</b>	Dry and cool place : between 15 – 20°C open packaging must be kept refrigerated and consumed quickly				

All formulas, recipes, and other information on the Puratos Products and their production process are and remain the sole property of Puratos. The disclosure of any information in relation to Puratos Products or production processes does not constitute or imply any license or transfer of ownership.

Printed on janvier 13, 2017