

TECHNICAL DATA SHEET

ELSAY

Item SAP: 4103885 (ex 6546 - 00312230011A11)	GENCOD: 3660407065469	created: 02/09/2003 Ref L dated 27/03/2020 Visa: AMM			
Designation	Elsay Bag 12,5Kg EU				
Description	Powder preparation with starch for hot pastry cream and open custard tart				
Legal name	Powder preparation for hot pastry cream.				
Origin	France (Charmes factory)	Shelf Life	15 months		
Ingredients	Modified starch of maize (E1422), flavor (vanillin), colours (E106a(i)), riboflavin (E101i))				
Recipe		Milk	Sugar	Yolks	ELSAY
	Open custard tart	1 liter	200 g	2 to 5	90 g
	Custard cream	1 liter	250 g	4 + 2 whole eggs	80 – 90 g
	Mix ELSAY in enough cold milk to dissolve. Add yolks (or whole eggs). Pour boiling milk and sugar and mix thoroughly. Bring to a boil again for 3 minutes (for custard cream only). Pour the mixture in molds (eventually). <u>Suggestions for use:</u> garnish the molds for open custard tart with fruits to make fruit open custard tart.				
GMO	EC regulations 1829/2003 and 1830/2003 - <i>Labeling GMO ingredients: no.</i>				
Allergen declaration	EU Regulation 1169/2011 <i>Allergens: none</i> <i>Potential cross contaminations: cereal (gluten), milk and product thereof, soya and product thereof, eggs and product thereof, nuts (almond, hazelnut)</i>				
Ionization	Directive 1999/2/EC. <i>no ionization treatment.</i>				
Organoleptic characteristics	Taste: Sweet		Aspect: powder, cream to light beige colour		
Bacteriological specifications (CFU/g)	Total Viable Count < 150 000	Yeast and Mould < 1000			
	Total Coliform < 100	<i>Salmonella</i> Absence / 25 g			
	Fecal coliforms < 10				
Nutritional information in g / 100g	Fat 0.5	Carbohydrate 88.12	Protein 0.3	Energy for 100g 358 kcal 1520 kJ	
	Sat fat 0.12	Sugar 0.4	Fibre 0.4		
		Sodium 0.015			
		Salt 0.0375			
Packaging	Direct	: bags 12.5 kg			
	Overwrap	: -			
	Pallet EUR 800 x 1200	: 6 bags/layers, 9 layers, 675 kg			
Storage	Dry and cool (5 to 25°C, RH = max. 65 %), keep away from moisture, warmth area, closed packaging				

The above information is provided for our customers only (and we accept no liability to any third parties) and reflect our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.

Printed on 27 Mar. 20