

TECHNICAL DATA SHEET

ELFROY CREME PATISSIERE INSTANTANEE

Code SAP: 4105138 <i>(ex 6558 - 00311150012011)</i>	GENCOD: 3660407065582	created: 14/02/1998 Ref J dated 06/05/2021 Visa: TT	
Designation	Elfroy Crm Pat Instant Bag 20Kg		
Description	Powder preparation for instant cold pastry cream Authorizes the designation "pure butter". May be frozen.		
Legal name	Powder preparation for cold pastry cream		
Origin	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 <u>Direction for use:</u> -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 - <i>Labeling GMO ingredients: no.</i>		
Allergen declaration	EU Regulation 1169/2011 <i>Allergens: Milk and products thereof</i> <i>Potential cross contaminations: nuts, soya, gluten, egg</i>		
Ionization	Directive 1999/2/EC. <i>no ionization treatment.</i>		
Organoleptic characteristics	Taste: Sweet		Aspect: powder
Bacteriological specifications (CFU/g)	Total Viable Count < 150 000	Yeast and Mould < 1000	
	Total Coliform < 100	Salmonella Absence / 25 g	
	Fecal coliforms < 10		
Nutritional information in g / 100g	Fat 3.0 Sat fat 2.0	Carbohydrate 88.0 Sugar 63.6 Salt 1.13	Protein 5.1 Fibre 0.4 Energy for 100g 1674.0 kJ 394.9 kcal
Packaging	Direct	: bags 20 kg	
	Overwrap	: -	
	Pallet EUR 800 x 1200	: 4 bags/layers, 9 layers + 2 bags, 760 kg	
Storage	Dry and cool (5 – 25°C, RH = 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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