PATISFRANCE®
SOURCE DE SÉDUCTION

TECHNICAL DATA SHEET

SUCRANEIGE

Code SAP: 6100090 *(Ex 6080 - N3270006080)*	*GENCOD : 3660407060808*	Crée le : 28/08/07 Indice G du : 23/07/2019 Visa : AH

Designation	SUCRANEIGE / 10K
Description	Insoluble sugar in the water, ideal for powdering and obtain a perfect durable decoration
Legal Name	Powder of decoration

Origin	Spain	*Shelf Life*	**18 months**

Ingredients	Dextrose, anticaking agent (calcium carbonate (E170)), sugar, vegetable fat fully hydrogenated (palm)
Direction for use	Ideal to sprinkle and to decorate any pieces of cake pastry and bakery. Resist to the heat of shop windows as well as to the freezing. Do not use directly on warm pieces
GMO	EC regulation 1829/2003 and 1830/2003 *Labeling GMO ingredients: no.*
Allergen declaration	Regulation EU 1169/2011 *Allergens : none* *Potential cross contaminations: Cereals - Milk*
Ionization	Directive 1999/2/EC. *no ionization treatment.*
Physical – chemical specifications	Moisture : 9.88%
Bacteriological specifications	Total flora : <1000/g Salmonella : abs/25g Yeast-Mould : <100/g

Nutritional information (In g/100g)	Fat : 2.9 *In which SFA : <0.5*	Carbohydrates : 60 *In which sugars : 60* Salt : 0.001	Proteins : 0	Energy for 100 g : 266 kcal 1127 kJ

Packaging	Direct : bag of 10kg Overwrap : - Pallet 800 x 1200 : 770 kg
Storage	Dry and cool – 18 – 25 °C – RH 65% max

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Printed on 23 Jul. 19