

TECHNICAL DATA SHEET

WHITE PASTRY FONDANT

Code SAP: 4102828		Created on 24/04/98	
Code PF: 4506		Ref H dated: 29/07/2014	
Item Baan : 0031147001KY31		Visa : EF	
Designation	FONDANT PATI BLANC /15.5K BUCKET 15,5KG		
Description	Extra white pastry fondant		
Origin	France	Shelf life	12 months
Ingredients	Beet sucrose (63%), glucose syrup (21.5%), water.		
GMO	Reglement CE 1829/2003 and 1830/2003 <i>Labelling GMO ingredients: no.</i>		
Allergen declaration	Directives 2003/89/CE - 2007/68/CE <i>Allergens : none</i> <i>Possible cross contamination : none</i>		
Ionization	Decision CE 2/99. <i>No ionization treatment.</i>		
Chemical and physical specifications	Parameters	Units	Tolerance
	Extrait sec	%	89-90
	Coloration (solution à 50%)	EC points	<4
	SO2	ppm	10 maxi
Bacteriological information	Total flore : <5000 ufc/g Yeast and moulds : <25 ufc/g		
Nutritional specifications	Fat : 0g <i>In which SFA : 0g</i>	Carbohydrate : 89.5g <i>In which sugars : 76g</i>	Proteins : 0g
		Sodium (Na) : <0.1mg Salt (Nax2.5) : <0.25mg	Fibers : 0g
			Moisture : 10.5g
		Ashes : 0.01g	Energy for 100 g : 358 kcal 1521.5 KJ
Spécifications organoleptiques	Taste : Sweet Color : White Texture : Soft		
Packaging	Direct : bucket 15,5kg Overwrap: - Pallet 800 x 1200 : 52 pails (4layers of 13)		
Storage	Dry and cool place		

The information given on this document is based on our current knowledge and experience, and may be used at your discretion and risk.

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