

Code: 01070409 **BIANCANEVE H.R. 10**
Product 11996144 BIANCANEVE HR SML 17
State: Approved by RAQ on 27/01/2014

Product description

free flowing icing sugar with sweet taste for dusting pastry products; in particular for decoration of just fried or baked products with a fatty surface such as doughnuts, puffs or "tortelli".

It is freeze resistant. BIANCANEVE H.R. must not be used before baking.

Sales name

semifinished product for confectionery.

Ingredients

sugar, dextrose, **wheat** starch, anti-binding agent: E470b, flavours.

Physical-chemical analysis

sucrose _____	77	% ± 1.5
moisture (1) _____	3	% max.
ash _____	0.4	% max.

(1) lost of weight at 105°C

Microbiological standards

aerobic plate count (1) _____	5000	CFU/g max.
yeasts (2) _____	25	CFU/g max.
molds (2) _____	25	CFU/g max.
coliforms (3) _____	none	detected/g

(1) ISO 4833:91
(2) ISO 7954:87
(3) ISO 4832:91

Storage & shelf-life

at least 15 months in original package when stored at less than 20°C and away from high humidity.

Packaging

10 kg (net) polythene lined paper bags.

Directions to use

BIANCANEVE H.R. is ready for dusting.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy _____	380	kcal
	1615	kJ
2. Protein (N*6.25) _____	0	g
3. Carbohydrate _____	94.5	g
4. Fat _____	0	g
5. Food fibre _____	0	g

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Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof _____ X (wheat starch)
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____
Milk and products thereof (including lactose) _____
Nuts and products thereof _____
Celery and product thereof _____
Mustard and products thereof _____
Sesame seeds and products thereof _____
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg _____
Lupin and products thereof _____
Molluscs and products thereof _____

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination can not be excluded.

StatementsGMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.