

Product 01070456 BIANCANEVE PLUS 5
State: Approved by RAQ on 01/10/2019

Product description

white powder ideal for the decorative pouncing of confectionery products. BIANCANEVE PLUS is particularly resistant at the moisture, it bears the hot temperatures (30-35°C) and offers a greater adherence to the covered sweets.

Sales name

semi-finished product for confectionery use.

Ingredients

dextrose, starch, totally hydrogenated vegetable fat (palm kernel, coconut), flavours.

The product may contain cereals containing **gluten**.

Microbiological standards

aerobic plate count (1) _____	5000 CFU/g max.
yeasts (2) _____	25 CFU/g max.
molds (2) _____	25 CFU/g max.
enterobacteriaceae (3) _____	<10 CFU/g

- (1) ISO 4833:91
(2) ISO 7954:87
(3) NF V 08-054:1999

Storage & shelf-life

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

Packaging

5 kg (net) polythene lined paper bags.

Directions to use

BIANCANEVE PLUS is ready for powdering.

Nutritional information

NUTRITION INFORMATION. TYPICAL VALUES PER 100 g

1. Energy _____	401 kcal
	1695 kJ
2. Protein (N*6.25) _____	0 g
3. Carbohydrate _____	84.5 g
of which sugars _____	72.8 g
4. Fats _____	7 g
of which saturated _____	6.7 g
monounsaturated _____	0.3 g
polyunsaturated _____	0 g
cholesterol _____	0 mg
5. Food fibre _____	0 g
6. Salt _____	0 g

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Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____ CC
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____
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.