

<b>Code:</b>	<b>01070516</b>	<b>IRCA BROWNIES CHOC 5</b>
<b>Product</b>	11996088	IRCA BROWNIES CHOC SML
<b>State:</b>	Approved by RAQ on	11/11/2014

**Product description**

mix in powder for the production of Brownies, chocolate muffins, "margherita" cake with chocolate and sacher.

**Sales name**

semifinished product for baked pastries.

**Ingredients**

chocolate in powder 31% (sugar, cocoa with 20/22% of cocoa butter), sugar, **wheat** flour, vegetable fat (palm), dehydrated **egg** white, dextrose, **milk** proteins, leavening agents: E450i - E500ii, salt, flavours.

The product may contain traces of **soy and nuts**.

**Physical-chemical analysis**

sucrose _____	49	% ± 1
fat _____	14.5	% ± 0.5
moisture _____	5	% max.

**Storage & shelf-life**

at least 12 months in original package in a cool (20°C max), dry storage

**Packaging**

5 kg (net) polythene lined paper bags

WAY OF TRANSPORTATION:

at room temperature all the year

**Directions to use**

BROWNIES

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IRCA BROWNIES CHOC _____	g	1000
water _____	g	250
Melted butter _____	g	300

Combine the IRCA BROWNIES CHOC and water in a mixer equipped with whisk or paddle attachment at medium speed for 2-3 minutes, then add the melted butter. Put the mixture into moulds which have been buttered and floured or on ovenproof paper (4.000-4.500g of mixture for a 60x40 cm mould). A tasty alternative is to place walnut, almond or hazelnut pieces on the bottom of the moulds before pouring in the mixture. Bake at 180-190°C (traditional ovens) or 170-180°C (ventilated ovens) for 30-35 minutes.

Further detailed information for the preparation of chocolate muffins, "Margherita" cake with chocolate and sacher are to be demanded to our distributor.

INSTRUCTIONS

- to obtain brownies which will keep their softness for longer time, it is advisable to replace butter with seeds oil in the same dosage.
- to obtain brownies with more intense chocolate taste, it is advisable to add

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150-200g of PEPITA chocolate at the end of the mixing operation.

For more detailed information please visit our website [www.irca.eu](http://www.irca.eu).

#### **Nutritional information**

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

1. Energy_____	445	kcal
	1872	kJ
2. Protein (N*6.25)_____	7.4	g
3. Carbohydrate_____	66.6	g
of which sugars_____	53.9	g
4. Fat_____	16.6	g
of which saturated_____	9.2	g
5. Food fibre_____	2.0	g
6. Salt_____	0.35	g

#### **Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof_____	X (wheat)
Crustaceans and products thereof_____	
Eggs and products thereof_____	X (dehydrated egg white)
Fish and products thereof_____	
Peanuts and products thereof_____	
Soybeans and products thereof:_____	CC
Milk and products thereof (including lactose)_____	X (milk protein)
Nuts and products thereof_____	CC
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 cannot be excluded.

#### **Statements**

##### GMO 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

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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.