

Code:	01520537	CREMIRCA ARANCIA SP 6
Product	11998818	CREMIRCA ARANCIA SP SML
State:	Approved by RAQ on	19/04/2019

Product description

orange cream for filling of confectionery products. CREMIRCA ARANCIA SP is ready for use and is particularly suitable for all confectionery applications.

Palm free version**Sales name**

semifinished product for confectionery.

Ingredients

sugar, glucose-fructose syrup, water, sweetened condensed skimmed **milk**, modified starch, orange juice (3.5 %), cocoa butter, acidity regulator: E330, flavouring, preservative: E202, emulsifier: E472e, colours: beta carotene and E171.

Physical-chemical analysis

dry matter _____ 63°Brix ± 2
pH _____ 3.3 - 3.6

Storage & shelf-life

at least 15 months in unopened package in cool (20°C max.) storage.

Packaging

6 kg plastic pail.

Directions to use

CREMIRCA ARANCIA SP is ready for use and is ideal for all filling and decoration utilizations. CREMIRCA ARANCIA SP is particularly suitable for all applications where high baking resistance is requested. When frozen CREMIRCA ARANCIA SP maintains unchanged its features. CREMIRCA ARANCIA SP lends perfectly itself as flavouring of custard cream in the preparation of 'Bavaresi', mousses and 'Semifreddi'.

RECIPES**ORANGE TART:**

cover a cake tin with short pastry at 4 mm approx thickness, hole the bottom and deposit 1 cm of CREMIRCA ORANGE SP. Bake at 200/210°C reaching a complete goldenbrowning of the short pastry. Let cool, then decorate with lemon slices and glaze with BLITZ.

ORANGE CAKE WITH MERINGUE:

deposit 1 cm of CREMIRCA ORANGE SP on the bottom of short pastry already baked. Decorate the surface with small meringue thornes, then put in hot oven up to goldenbrowning.

Nutritional information

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

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1. Energy_____	261	kcal
	1105	kJ
2. Protein (N*6.25)_____	1.4	g
3. Carbohydrate_____	57.9	g
of which sugars_____	53.9	g
4. Fat_____	2.6	g
of which saturated_____	1.6	g
5. Food fibre_____	0.0	g
6. Salt_____	0.1	g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof_____

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)_____ X (sweetened condensed simmed milk)

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 cannot 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.