Quality through expertise

DATA SHEET



| Product | 11996724 vers. 2 | IMPERIALE SML |
|---------|--------------------|---------------|
| Code: | 01070489 | IMPERIALE |
| State: | Approved by RAQ on | 06/03/2014 |

Product description

light yellow powder based on milk ready for instant preparation of custard cream. The cream realized with IMPERIALE has a smooth and velvety aspect and offers a good freezing resistance.

Sales name

semifinished product for cold instant custard cream.

Ingredients

sugar, modified starch, whole **milk** powder, skimmed **milk** powder, stabilizers: E263 and E450iii,emulsifiers: E471 and E472b, salt, flavours, colour beta carotene. The product may contain traces of eggs and products thereof.

Formulation

| sugar | 54 | 00 |
|-------------------------------|------|----|
| modified starch | 23.7 | 00 |
| whole milk powder | 10 | 00 |
| skimmed milk powder | 10 | 00 |
| stabilizers: E263 and E450iii | 1.5 | 00 |
| emulsifiers: E471 and E472b | 0.35 | 00 |
| salt | 0.3 | 00 |
| flavours | 0.1 | 00 |
| colour E160aii | 0.05 | 00 |

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 |
| E.coli (4) | none detected/g |
| salmonella (5) | none detected/25 g |
| | |

(1) ISO 4833:91 (2) ISO 7954:87 (3) ISO 4832:91 (4) ISO 16649-2:01 (5) ISO 6579:93

Storage & shelf-life

at least 15 months in original package in cool (20°C max.), dry storage.

| Packaging | | |
|---|--------------------------------------|---|
| 10 kg (net) polythene | lined paper bags. | |
| Directions to use | | |
| IMPERIALE tap water | g 350-400 g 1000 | |
| Procedure: add IMPERIALE to the cold water | | |
| Printed on 06/03/2014 08.52.05 | Mod. D-09-01/01 rev.2 del 22/05/2006 | Page 1 of 2 |
| irca s.r.l. | Uff. commerciali / amministrativi: | Note: the provided informations are based on our research |

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Via Arconti, 24 - Gallarate (VA) Tel. +39 0331 284111 - Telefax +39 0331 772600 website: http://www.irca.net - email: info@irca-srl.it and on our best knowledges; we recommend to the users to carry out their own tests to determine if the product is suitable for their particular purposes in their operational conditions.

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| mix slowly with a wh | isk until the obtain: | ing of a thick cream |

whip in a planetary mixer with a whisk at high speed for 5 minutes to obtain a smooth cream, light and shiny.

After each use close the packaging.

Nutritional information

kcal

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

- 1. Energy__ 391
- 1657 kJ 2. Protein (N*6.25)___ 6 g
- 3. Carbohydrate 84.9 g
- of which sugars 63 g 3 4. Fat g 6.9 mg cholesterol
- 5. Food fibre 0 g

Allergens

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

| Cereals containing gluten and products thereof Crustaceans and products thereof | |
|--|-------------------------------|
| Eggs and products thereof | CC |
| Fish and products thereof | |
| Peanuts and products thereof | |
| Soybeans and products thereof: | |
| Milk and products thereof (including lactose) | X (whole milk powder, skimmed |
| milk powder) | |
| 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.

Printed on 06/03/2014 08.52.05

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Page 2 of 2