

**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	%
modified starch	23.7	%
whole milk powder	10	%
skimmed milk powder	10	%
stabilizers: E263 and E450iii	1.5	%
emulsifiers: E471 and E472b	0.35	%
salt	0.3	%
flavours	0.1	%
colour E160a11	0.05	%

#### 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 \_\_\_\_\_ g 350-400  
 tap water \_\_\_\_\_ g 1000

Procedure:  
 add IMPERIALE to the cold water

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mix slowly with a whisk until the obtaining 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**

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

1. Energy	391	kcal
	1657	kJ
2. Protein (N*6.25)	6	g
3. Carbohydrate	84.9	g
of which sugars	63	g
4. Fat	3	g
cholesterol	6.9	mg
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.