

Code:	01070733	DELIMACARON 6
Product	11998186	DELIMACARON SML
State:	Approved by RAQ on	23/10/2018

Product description

mix in powder based on almonds for the preparation of macarons.

Sales name

semifinished confectionery product

Ingredients

sugar, **almonds** (21%), starch, dehydrated **egg** white, emulsifiers: E475-E471-E433, thickener: xanthan gum (E415) flavour.

May contain traces of **gluten, soy, milk, sulphites and other nuts.**

Physical-chemical analysis

total fats (almond oil) _____ 26 % ± 2

Microbiological standards

aerobic plate count (1) _____ 5000 CFU/g max.
yeasts (2) _____ 50 CFU/g max.
molds (2) _____ 50 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 12 months in original package in cool (20°C max), dry storage.

Packaging

6 kg carton containing 6 polythene bags of 1 kg net.

Directions to use

DELIMACARON g 1000
Water g 200

Whip in planetary mixer at high speed for 5 minutes.
Deposit the mixture in the desired size (average 10 g) on the oven paper in a baking tray using a sac-a-poches with plain nozzle.
Leave to dry the surface for a minimum of 10-15 minutes, up to a maximum of one hour.
Bake at 150°C for 15-18 minutes (in deck ovens keep the valve open).

If desired, color the raw mixture adding water-soluble colors.
If you are using colors already dispersed in water, subtract the weight from the water of the recipe.

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Keep the cooked macaron in closed plastic bags for few days, freeze them for longer period.

Before filling and couple the macarons is suggested to perform a slight pressure on the flat surface so as to be able to dose a greater amount of filling.

We recommend to keep the finished sweets in the refrigerator.

Nutritional information

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

1. Energy_____	439	kcal
	1849	kJ
2. Protein (N*6.25)_____	6.3	g
3. Carbohydrate_____	75.5	g
of which sugars_____	64.8	g
4. Fat_____	11.7	g
of which saturated_____	0.7	g
5. Food fibre_____	3.3	g
6. Salt_____	0.01	g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof_____	CC
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)_____	CC
Nuts and products thereof_____	X (almonds); CC (other nuts)
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_____	CC
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

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.