

Product	11996600 vers. 3	IRCA GENOISE MB SML
Code:	01070448	IRCA GENOISE 10
State:	Approved by RAQ on	11/11/2014

Product description

mix in powder for the production of PAN DI SPAGNA, SWISS ROLL, TORTA MARGHERITA, TORTA SACHER.

Sales name

semifinished product for baked pastries.

Ingredients

sugar, **wheat** flour, **wheat** starch, skimmed **milk** powder, baking powder: E450i-E500ii, emulsifiers: E 471-E475, dextrose, salt, flavours, colour E160a.

The product may contain traces of eggs, soy and nuts.

Storage & shelf-life

at least 12 months in original package when stored at less than 20°C and away from high humidity.

Packaging

10 kg (net) polythene lined paper bags.

Directions to use

to optimize the beating procedure, it is advisable to use quantities that are in proportion to the mixer bowl. If pasteurized eggs are used at 5°C, it is important to increase the whipping time.

The water component of the recipe can be replaced by whole eggs to further improve the soft, tasty characteristics of the finished products.

"PAN DI SPAGNA"

IRCA GENOISE_____	1000	g
eggs_____	700	g
water_____	100	g

Whip in planetary mixer for 10-12 minutes at high speed, deposit the mix into greased and flour-dusted layer pans, then bake at 170-190°C for 25-30 minutes.

"SWISS ROLL"

IRCA GENOISE_____	1000	g
eggs_____	1200	g
honey or inverted sugar____	100	g

Whip in planetary mixer all ingredients at medium speed for 10-12 minutes, deposit the mix on special oven paper in an even layer 0.5 cm thick, then bake for short time at 200-220°C with closed valve. Let cool for few minutes, cover with plastic sheets and put in refrigerator.

"TORTA MARGHERITA"

IRCA GENOISE_____	1000	g
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eggs _____ 800 g
 melted butter or margarine_ 200 g

In planetary mixer whip IRCA GENOISE, eggs and water for 10-12 minutes at high speed; then gradually and gently incorporate the melted butter or margarine, not very hot. Deposit into greased and flour-dusted pans then bake at 170-190°C for 25-30 minutes. After cooling dust with BIANCANEVE or HAPPYCAO.

Nutritional information

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

1. Energy _____	370	kcal
	1568	kJ
2. Protein (N*6.25) _____	4.6	g
3. Carbohydrate _____	82.5	g
of which sugars _____	46	g
4. Fat _____	2.3	g
of which saturated _____	1.9	g
5. Food fibre _____	0.1	g
6. Salt _____	0.50	g

Allergens

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

Cereals containing gluten and products thereof _____	X (wheat flour and starch)
Crustaceans and products thereof _____	
Eggs and products thereof _____	CC
Fish and products thereof _____	
Peanuts and products thereof _____	
Soybeans and products thereof: _____	CC
Milk and products thereof (including lactose) _____	X (skimmed milk powder)
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.