

<b>Code:</b>	<b>01070765</b>	<b>IRCA GENOISE CHOC 10</b>
<b>Product</b>	11998342	IRCA GENOISE CHOC SML
<b>State:</b>	Approved by RAQ on	16/01/2017

**Product description**

mix in powder for sponge cakes and swiss Roll with chocolate in powder.

**Sales name**

semifinished product for baked pastries.

**Ingredients**

sugar, **wheat** flour, **wheat** starch, chocolate in powder 13% (sugar, cocoa.), low-fat cocoa, leavening agents: E450i and E500ii, emulsifiers E471-E472a-E472b, maltodextrins, colour E172, **milk** proteins, flavourings, salt.

May contain traces of **soy**, **eggs** and **nuts**.

**Microbiological standards**

aerobic plate count (1) _____	50000 CFU/g max.
yeasts (2) _____	3000 CFU/g max.
molds (2) _____	3000 CFU/g max.
coliforms (3) _____	200 CFU/g max.
salmonella (4) _____	none detected/25 g

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

**Storage & shelf-life**

at least 12 months in original package in cool (20°C max.), dry storage.

**Packaging**

10 kg (net) polythene lined paper bags.

**Directions to use**SPONGE CAKE

IRCA GENOISE CHOC _____	1000	g
eggs _____	700	g
water _____	200	g

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

To optimize the beating procedure, it is advisable to use quantities that are in proportion to the mixer bowl.  
If the temperature of the eggs or water is too low, the final volume will be reduced.  
The water component of the recipe can be replaced by whole eggs to further improve the soft, tasty characteristics of the finished products.

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**Nutritional information**

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

1. Energy	371	kcal
	1569	kJ
2. Protein (N*6.25)	5	g
3. Carbohydrate	75.6	g
of which sugars	41.1	g
4. Fat	4.8	g
of which saturated	3.9	g
5. Food fibre	2.5	g
6. Salt	0.3	g

**Allergens**

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

Cereals containing gluten and products thereof	X (wheat flour, wheat 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 (milk proteins)
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.

**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

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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.