

Code: 01030331 **ZUCCHERO INVERTITO T 14**
Product 11995317 ZUCCHERO INVERTITO SML
State: Approved by RAQ on 24/10/2017

Product description

INVERT SUGAR has several applications in the confectionery and ice-cream making field. Its lower caramelisation point compared to ordinary (saccharose) sugar and the fact that it cannot be crystallized make it an indispensable ingredient for those who seek better colouring for their oven-baked confectionery or enhanced, longer-lasting plasticity and softness in their ice creams.

INVERT SUGAR is particularly easy to be dispersed in liquids and doughs.

Sales name

invert sugar syrup.
Dry matter: 75 % in weight
Invert sugar on dry matter: 70 % in weight

Ingredients**Physical-chemical analysis**

dry matter _____	75°	Brix min
invert sugar on dry matter _____	70	%
pH (1) _____	5 - 7	
specific weight at 20°C _____	1.4	
viscosity at 20°C _____	1.6	Pa*s approx.

(1) solution at 50% in water).

Microbiological standards

aerobic plate count (1) _____	1000	CFU/g max.
yeasts (2) _____	10	CFU/g max.
molds (2) _____	10	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 two years in original package in cool (20°C max.), dry storage.

Packaging

14 kg (net) in jerry can.

WAY OF TRANSPORTATION:

at room temperature all the year

Directions to use

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the product is ready for use in different pastry applications and for ice-creams preparation

Nutritional information

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

1. Energy_____	300	kcal
	1275	kJ
2. Protein (N*6.25)_____	0	g
3. Carbohydrate_____	75	g
of which sugars_____	75	g
4. Fat_____	0	g
of which saturated_____	0	g
5. Food fibre_____	0	g
6. Salt_____	0.1	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_____

Fish and products thereof_____

Peanuts and products thereof_____

Soybeans and products thereof:_____

Milk and products thereof (including lactose)_____

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.

StatementsGMO 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.