

Product 11998384 vers. 1 JOYPASTE CREME BRULEE SML
Code: 01100296 JOYPASTE CREME BRULEE
State: Approved by RAQ on 18/12/2018

Product description

creme brulee flavouring paste ideal for the preparation of artisanal ice-creams and semifreddi.

Sales name

semifinished product for ice cream and pastry.

Ingredients

glucose-fructose syrup, skimmed sweet condensed milk, sugar, egg yolks, flavourings, water, modified starch, colour: beta carotene (E160a), salt.

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 24 months in original package and in cool place (20°C max)

Packaging

7.2 kg carton containing 6 x 1.2 kg plastic cans.

Directions to use

Ice-cream application.

white base_____ g 1000
JOYPASTE CREME BRULEE_____ g 60-70

Mix JOYPASTE CREME BRULEE before using, then close carefully the can.

Nutritional information

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

1. Energy_____ 311 kcal

