

Code:	01070508	LILLY NEUTRO 6
Product	11995743	LILLY NEUTRO SML
State:	Approved by RAQ on	24/10/2018

Product description

white powder; neutral base for the cold making of Bavarian cream, mousse, 'Semifreddi', etc.

Sales name

semifinished product for cream cakes.

Ingredients

dehydrated glucose syrup, sugar, animal gelatin (bovine), skimmed **milk** powder, starch, flavouring.

May contain of **eggs** and **soya**.

Physical-chemical analysis

moisture _____ 3.5 % max
dry milk solids _____ 4.8 % ± 0.3

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 in cool (20°C max.), dry storage.

Packaging

6 kg carton containing 6 bags with aluminium foil of 1 kg net.

Directions to use

LILLY _____ 200 g
water or milk _____ 200 g
unsugared cream (4-5°C) _____ 1000 g
fruit base _____ at pleasure

whip the cream, water or milk and LILLY NEUTRAL in planetary with whisk, add the chosen flavouring (MORELLINA, MORELLINA BITTER, IRCA CHOC, IRCACAO, COVERCREAM CHOCOLATE, HAZELNUT PASTE, ZABAIONE PASTE or fruit paste) gently stirring. Place a thin layer of sponge cake on the bottom of suitable moulds and fill them uniformly. Put in a refrigerator or freezer for about 40 minutes. For a particularly effective presentation, cover or decorate with MIRROR CHOCOLATE, MIRROR WHITE CHOCOLATE or MIRROR CARAMEL (shiny, freeze-resistant coating creams).

Code:	01070508	LILLY NEUTRO 6
Product	11995743	LILLY NEUTRO SML
State:	Approved by RAQ on	24/10/2018

INSTRUCTIONS

- Add sugar to the cream when it is deemed necessary.
- If two flavours are used in the recipe, it is advisable to separate them with a thin layer of sponge cake.

Nutritional information

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

1. Energy_____	385	kcal
	1638	kJ
2. Protein (N*6.25)_____	10.1	g
3. Carbohydrate_____	86.2	g
of which sugars_____	82.6	g
4. Fat_____	0	g
5. Food fibre_____	0	g
6. Salt_____	0.05	g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof_____	
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_____	
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.