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|----------------|--------------------|--------------------------------|
| Code: | 01060369 | MOGADOR PREMIUM 6 (2X3) |
| Product | 11998855 | MOGADOR PREMIUM SML M0002 |
| State: | Approved by RAQ on | 30/05/2018 |

Product description

fine marzipan for baked products as petits fours (macaroon cookies), Delizia cake, etc. It contains 53% of almonds.

MOGADOR PREMIUM can also be used without baking, possibly after aromatization with fruit pastes, for the production of small specialities covered with chocolate.

Sales name

semifinished product for baked goods

Ingredients

almonds (52%), sugar, water, glucose syrup, invert sugar, bitter **almonds** (1%), preservative: sorbic acid, natural flavourings.

May contain traces of **soya** and **sulphites**.

Physical-chemical analysis

| | |
|-----------------------|------------|
| fat (1) _____ | 28.6 % ± 1 |
| sucrose _____ | 36.7 % ± 1 |
| moisture (K.F.) _____ | 14.5 % ± 1 |
| aw _____ | 0.75-0.8 |

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

Microbiological standards

| | |
|-------------------------------|--------------------|
| aerobic plate count (1) _____ | 5000 CFU/g max. |
| yeasts (2) _____ | 25 CFU/g max. |
| molds (2) _____ | 25 CFU/g max. |
| coliforms (3) _____ | <10 CFU/g |
| E.coli (4) _____ | <10 CFU/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 10 months in original package in cool (20°C max.), dry storage.

Packaging

6 Kg (net) box containing 2 blocks of 3 kg, individually wrapped with heat-sealed polythene film.

12,5 Kg (net) box containing 1 block of 12,5 Kg, wrapped with heat-sealed polythene

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film.

Directions to use**PETIT FOURS**

MOGADOR PREMIUM _____ 1000 g
egg whites _____ 100-120 g

Mix well for a few minutes, bag out on oven resistant paper. Bake at 230-240°C for 8-10 minutes. Glaze the cakes still hot with BLITZ diluted in 20% water.

Nutritional information

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

| | | |
|---------------------------|------|------|
| 1. Energy _____ | 464 | kcal |
| | 1931 | kJ |
| 2. Protein (N*6.25) _____ | 10.9 | g |
| 3. Carbohydrate _____ | 36.7 | g |
| of which sugars _____ | 36.7 | g |
| 4. Fat _____ | 28.6 | g |
| of which saturated _____ | 0.9 | g |
| 5. Food fibre _____ | 8.2 | g |
| 6. Salt _____ | 0.1 | g |

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 1169/2011/UE:

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: _____ CC
Milk and products thereof (including lactose) _____
Nuts and products thereof _____ X (almonds, bitter almonds).
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 _____ X
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

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.