

Code: 01011046 **PEPITA BLANCHE 5**
Product 11997482 PEPITA BLANCHE SML 3962B
State: Approved by RAQ on 09/10/2019

Product description

oven stable white drops. PEPITA BLANCHE is produced in size of 900 drops/100 g.

Sales name

semifinished product for confectionery.

Ingredients

sugar, **lactose**, cocoa butter, anhydrous **milk** fat, modified starch, emulsifier **soya** lecithin, natural flavour.

The product may contain **milk and nuts**.

Physical-chemical analysis

fat (1) _____ 27 % \pm 1.5
sucrose _____ 47 % \pm 1.5
moisture (K.F.) _____ 1.5 % max

(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 UFC/g
E.coli (4) _____ <10 UFC/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 15 months in original package in cool, (20°C max.), dry storage.

Packaging

5 kg carton containing 1 bag of 5 kg net.

Directions to use

product ready to use. It is good practice to keep PEPITA Blanche in refrigerator before its incorporation in sweet doughs.

Nutritional information

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

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1. Energy_____	530	kcal
	2218	kJ
2. Protein (N*6.25)_____	0	g
3. Carbohydrate_____	71.7	g
of which sugars_____	71.2	g
4. Fat_____	27	g
of which saturated_____	16.5	g
cholesterol_____	10.6	mg
5. Food fibre_____	0	g
6. Salt_____	0	g

AllergensIN ACCORDANCE WITH REGULATION (EU) 1169/2011:

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: _____ X (soya lecithin)
Milk and products thereof (including lactose) _____ X (lactose); CC (other milk
derivates)
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.

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.