

Product 11996217 vers. 3 SVELTO SML 178/C

State: Approved by RAQ on 21/12/2016

Product description

whipping paste for ice-creams, sponge cakes and whipped batters. It shows a soft consistency, white colour and a light orange flavour.

Sales name

improver for ice-creams and bakery products. Semifinished product.

Ingredients

water, emulsifiers: E471-E477, stabilizer E420, flavouring, propylene glycol E1520, sodium stearate E470a.

Labelling obligation for final products made with SVELTO 178/C
"emulsifiers: E471-E477, stabilizer E420, flavouring"

Physical-chemical analysis

water (K.F.) _____ 51.2 % ± 2

Microbiological standards

aerobic plate count (1) _____ 1000 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 15 months in original package in cool storage.

Packaging

5 kg or 10 kg (net) plastic pails.

Directions to use

ICE CREAMS

the recommended quantity is between 4 to 6 grams per litre of base mixture and should be added before the freezing process. With horizontal batch freezers the quantity should be slightly reduced.

SPONGE

add 1-2 % of SVELTO to the total amount of the ingredients, according to the recipe and the equipment. Close the packaging after each utilization. Whip for about 3/6 minutes and in any case until when the dough will be perfectly whipped. Deposit in the moulds and bake as usual.

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Nutritional information

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

| | |
|--------------------------|----------|
| 1. Energy_____ | 322 kcal |
| | 1322 kJ |
| 2. Protein (N*6.25)_____ | 0 g |
| 3. Carbohydrate_____ | 14.9 g |
| of which sugars_____ | 0 g |
| 4. Fat_____ | 31.7 g |
| of which saturated_____ | 31 g |
| 5. Food fibre_____ | 0 g |
| 6. Salt_____ | 0.16g |

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.