

Code:	01070104	SOVRANA 10
Product	11995302	SOVRANA SML
State:	Approved by RAQ on	22/06/2018

Product description

mix in powder for easy preparation of warm custard cream for filling of sweets like "cannoncini", cream puffs, doughnuts, etc. and for the preparation of coating for profiteroles.

SOVRANA requires the addition of sugar and milk and it is particularly suitable for custard cream baking machines. The custard cream is bake and freeze resistant.

Sales name

semifinished product for warm custard cream.

Ingredients

starch, thickener: locust bean gum, flavours, colour beta carotene.

The product may contain traces of **eggs and milk**.

Physical-chemical analysis

moisture _____ 12 % max

Microbiological standards

aerobic plate count (1) _____	5000 CFU/g max.
yeasts (2) _____	25 CFU/g max.
molds (2) _____	25 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 (20°C max.), dry storage.

Packaging

10 kg or 25 kg (net) polythene lined paper bags.

Directions to use

SOVRANA	100 grs
Sugar	200-300 grs
Milk	1.000 grs

Disperse SOVRANA and sugar in a small amount of mix (or water) stirring strongly to avoid lumping. Add the remaining milk (or water) and bring to boil stirring continuously. The custard cream obtained with SOVRANA is oven resistant. SOVRANA is particularly suitable to be used with custard cream baking machine. A custard cream with richer taste can be obtained adding egg yolks and butter.

Nutritional information

Code:	01070104	SOVRANA 10
Product	11995302	SOVRANA SML
State:	Approved by RAQ on	22/06/2018

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

1. Energy_____	348 kcal
	1477 kJ
2. Protein (N*6.25)_____	0 g
3. Carbohydrate_____	86.9 g
of which sugars_____	0 g
polyols_____	0 g
starch_____	86.9 g
4. Fat_____	0 g
5. Food fibre_____	0 g
6. Salt_____	0 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: _____
Milk and products thereof (including lactose) _____ CC
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.

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.