

Technical sheet

AGRODOUBS

Mascarpone cream / Mix for TIRAMISU

LIST OF INGREDIENTS

Whole **milk**, **mascarpone (25%) (cream (milk))**, acidifying : citric acid), sugar, glucose syrup, **eggs**, modified starch, **refined coconut oil (coconut)**, emulsifier: E472b, thickener: carraghenans, **milk proteins**.

Physico-Chemical properties

PARAMETERS	VALUES
DRY EXTRACT	33% to 37%
ACIDITY	6,0 to 7,0
ODOUR	Dairy product
TEXTURE	Thick before to be whisked and aerated after to be whisked
COLOUR	White after to be whisked
FLAVOUR	Typical of mascarpone

Bacteriological characteristics

PARAMETERS	VALUES
Total viable count	<10 CFU / 1 g

Nutritional values

PARAMETERS	On average in 100g of product
Calories	813 kJ / 195 kCal
Total Fat	13g
Saturated fat	2,6g
Trans Fat	0,10g
Cholesterol	43mg
Total Carbohydrate	16g
Total sugars	14g
Added sugars	10g
Dietary Fiber	0,18g
Protein	3,5g
Salt	0,10g
Vitamin D	0,0µg
Calcium	109mg
Iron	0,06mg
Potassium	77mg

✓ Quality guarantees

- Heat treatment : UHT.
- GMO statement : none (according to actual European regulation).
- Dairy products : from Europe.

SAS AGRODOUBS

100 route de Bolandoz

25330 Flagey

France

FT - Tiramisu UHT N8 ambient

Tel : +33 (0)3.81.86.58.59

Fax : +33 (0)3.81.86.53.06

www.agrodoubs.com

www.delicesdecourbet.com

version

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Packagings									
Batch product <i>EAN code</i>	dry weight (tare)	Type of pallet - over-packaging							
		Unit per pack	number of packs per floor	number of floors	number of boxes	net weight (kg)	gross weight approx.	Dimensions L x l x h (mm) <i>EAN code</i>	Dimensions L x l x h (mm)
brick TETRA (2771)* 3760018579796	1kg (29,3 g)	6	25	5	125	750	800	280 x 120 x 200 13760018579793	1200 x 800 x 1240
		6	33	5	165	990	1050	280 x 120 x 200 13760018579793	1200 x 1000 x 1240

Warehousing conditions

- Before opening, can be kept outside fridge (+20°C max recommended).
- Once carton is opened, it must be used within 48 hours (to be kept between +0°C/+32°F and +4°C/+39°F).
Best before date : 180 days from production date.

Labelling

- Health mark : FR-25 241 050-CE
- Recipe : N8
- Lot identification : recipe + year + day of year (example: N8-22340)

Typical use

Before whisk, mix has been at 6 °C/43°F maximum.
Agitate the carton before opening.
Pour the mix into a mixing bowl. Whisk for 4 minutes, to adapt to equipment.
Did sponge fingers into espresso, make a layer in a disk (or individual glasses). Fill a piping bas with the whipped tiramisu cream and cover the sponge fingers.
Sprinkle cocoa powder before serving.
This preparation for tiramisu can be also associated with fruits or caramel, ...

Customs code : 1901 90 99 90

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