

ENVERT-ICE 86

SALE DENOMINATION

Glucose-fructose syrup

INGREDIENTS

Sugar, glucose syrup, water.

MINIMUM SHELF LIFE

12 months

PRODUCT DESCRIPTION

The product is suited for production of leavened pastry and shortbread biscuits.

In the production of gelato it can be partly substituted to sucrose to give more structure and creaminess. When balancing the product with sucrose, Envert-ice 86 has an anti-freezing power of 104 and sweetening power of 92.

DOSAGE AND DIRECTIONS FOR USE

Dosage at will.

PACKAGING

Plastic bucket - content in weight 5 kg

Plastic tank - content in weight 15 kg

Plastic bucket - content in weight 25 kg

STORAGE CONDITIONS

Avoid direct contact with floor. Store in a cool, dry place, away from chemical or malodours products. At temperature below 10-15°C the product may crystallize.

CHARACTERISTIC DATA AT PRODUCTION

(average values)

STATE solution syrup

COLOUR amber

TOTAL VIABLE COUNT ≤ 500 UFC/g

YEASTS ≤ 10 UFC/g

MOULDS ≤ 10 UFC/g

Optical residue at 20°C $> 76 \pm 1$ %

NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE 302 kcal 1284 kjoule

CARBOHYDRATES g 75,5

of which sugar g 56,5

FATS g 0,0

of which saturated fat g 0,0

PROTEINS g 0,0

SALT g 0,0

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FURTHER DECLARATIONS ABOUT THE PRODUCT AND THE MANUFACTURER

SANITARY FITNESS

Regulation CE 852/2004 and subsequent amendments, on the hygiene of foodstuffs

THE PRODUCT IS FIT FOR HUMAN CONSUMPTION AND CONFORMS TO THE EUROPEAN LAWS IN FORCE FOR ALL MATTERS RELATED TO THE HYGIENE OF FOODSTUFFS.

ALLERGENES

Regulation CE 1169/2011 and subsequent amendments and integration

THE PRODUCT DOES NOT CONTAIN ANY ALLERGEN.

TRACEABILITY

Regulation CE 178/2002 and subsequent amendments and integration

THE COMPANY LAPED GUARANTEES THE TRACEABILITY OF THE INGREDIENTS USED IN THE MANUFACTURING PROCESS AND OF THE PACKAGING THAT MAY BE IN CONTACT WITH THE FINISHED PRODUCT.

GMO

Regulation CE 1829/2003 and subsequent amendments; Regulation CE 1830/2003 and subsequent amendments

THE PRODUCT DOES NOT CONTAIN NOR DERIVES FROM GMO.

IONIZING RADIATIONS

Directive 1999/2/CE and Directive 1999/3/CE and subsequent amendments

THE PRODUCT IS NOT TREATED WITH IONIZING RADIATION.

CONTACT WITH FOOD

Regulation CE 1935/2004 and subsequent amendments and integration

UTENSILS, MATERIALS AND PACKING INTENDED TO COME INTO CONTACT WITH FOOD CONFORM TO THE LAWS IN FORCE.

CERTIFICATION COMPANY LAPED

The environmental management system is certified ISO 14001:2015

The environmental management system is certified ISO 9001:2015