

## LC 2000

### SALE DENOMINATION

Semi-finished product in powder form for professional use in pastry

### INGREDIENTS

Dextrose monohydrate, sugar, hydrogenated vegetable fats (palm, coconut, babaçu), corn starch, flavouring.

### MINIMUM SHELF LIFE

12 months

### PRODUCT DESCRIPTION

Lightly flavoured semi-finished product in powder form for glazing croissants, puff pastry, etc.

### DOSAGE AND DIRECTIONS FOR USE

Use before baking. Sprinkle LC2000 on the surface of the products before baking. Dosage at will. The quantity to be used depends on baking temperature and baking time.

### PACKAGING

Plastic bucket - contenent in weight 5 kg

### STORAGE CONDITIONS

Store in a cool, dry place. Cartons should be kept sealed, not at direct contact with the floor, away from chemical or malodorous products, at a temperature not exceeding 25°C. Storage room should be well-aired. At higher temperatures or if compressed during storage, the product might cake.

### CHARACTERISTIC DATA AT PRODUCTION

(average values)

STATE	fine white powder
SMELL	vanilla
COLOUR	ivory white

TOTAL VIABLE COUNT	< 100 UFC/g
YEASTS	< 10 UFC/g
MOULDS	< 10 UFC/g

### NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE	414 kcal	1747 kjoule
CARBOHYDRATES	g 87,9	
of which sugar	g 85,1	
FATS	g 6,8	
of which saturated fat	g 6,6	
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*

**May contain traces of milk and products thereof.**

#### 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