

SPOLVERCIOK PLUS

SALE DENOMINATION

Ingredient made from a moisture-resistant powder for dusting decorations

INGREDIENTS

Cocoa, dextrose, sugar, corn starch, refined vegetable fat (palm, coconut, babaçu).

MINIMUM SHELF LIFE

12 months

PRODUCT DESCRIPTION

Ingredient made from a powder with excellent moisture-resistant characteristics, thanks to a process of micro-encapsulation with vegetable fat. The product is suited for dusting refrigerated and frozen products, humid products like tiramisu, ice cream desserts and truffles. It can be used as an ingredient for powder mixes and for fried products like krapfen, pancakes, donuts, etc.

DOSAGE AND DIRECTIONS FOR USE

Dosage: at will. It is recommended to dust with a sieve or similar kitchen tool. Do not use on fresh-baked or hot pastry products (temperature of products should not exceed 30°C).

PACKAGING

Paper bag - content 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 room temperature. Storage room should be well-aired.

CHARACTERISTIC DATA AT PRODUCTION

(average values)

STATE	fine powder
SMELL	typical of cocoa
COLOUR	dark-brown

TOTAL VIABLE COUNT	< 500 UFC/g
YEASTS	< 50 UFC/g
MOULDS	< 50 UFC/g

NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE	399 kcal	1678 kjoule
CARBOHYDRATES	g 49,5	
of which sugar	g 40,7	
FATS	g 15,1	
of which saturated fat	g 10,5	
PROTEINS	g 8,7	
SALT	g 0,0	

SPOLVERCIOK PLUS

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 integrations

May contain traces of MILK and products thereof.

TRACEABILITY

Regulation CE 178/2002 and subsequent amendments and integrations

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 integrations

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

BUSINESS CERTIFICATIONS OF LAPED

The environmental management system is certified ISO 14001:2015

The environmental management system is certified ISO 9001:2015