

DOLOMITI

SALE DENOMINATION

Semifinished moisture resistant product in powder form for professional use

INGREDIENTS

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

MINIMUM SHELF LIFE

12 months

PRODUCT DESCRIPTION

Lightly flavoured semi-finished product in powder form that does not absorb the moisture from the product underneath, thanks to a special coating process with vegetable fats. Dolomiti is ideal for dusting frozen or humid products.

DOSAGE AND DIRECTIONS FOR USE

Dosage at will. Do not use on hot or ready baked pastry products, in order to preserve the water-repellent effect (max temperature of dusted product: 25°C).

PACKAGING

Carton box - content in weight 20 kg (4 bags in plastic for food of 5kg)

Carton box - content in weight 12 kg (12 bags for food of 1kg)

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 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	410 kcal	1716 kjoule
CARBOHYDRATES	g 88,3	
of which sugar	g 85,6	
FATS	g 6,3	
of which saturated fat	g 6,1	
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 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