

## PRODUCT SPECIFICATION SHEET

**CODE** 13102 **TYPE OF PRODUCT** POWDER

**NAME** CREMFIK NEUTRO

senza  
glutine  
gluten  
free

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

**NAME OF FOOD** Semi-finished powder product for the preparation of confectionery pastry products. To stabilize whipped cream in order to create cakes to be preserved at + 2°C, + 4°C.

**DOSAGE** 200 g product + 300 g water + 1 L whipped cream.  
Whip the cream. In another bowl mix warm water and cremfix NEUTRO MEC3 and incorporate the aromatized paste of the desired flavour. Incorporate the whipped cream and the cream will be ready to use. Preserve in the refrigerator at +2°/+4°C:

**HOW TO HANDLE** Handle the product using clean, dry utensils. Close the packaging after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight .

**INGREDIENTS & ALLERGENS** Sugar, modified starch, skimmed milk powder, food gelatin, lactose, milk proteins, flavourings.  
(according to Reg. (EU) 1169/2011)

May contain soybeans, eggs, almonds, hazelnuts, walnuts and pistachio nuts .

**COLOUR OF PRODUCT** Ivory white

#### CHEMICAL-PHYSICAL CHARACTERISTICS

#### NUTRITION FACTS (average values)

Per 100 g of product

**Solubility** good in water under intense agitation.

<b>ENERGY</b>	<b>KJ</b>	1.663
	<b>Kcal</b>	391
<b>FATS</b>	<b>g</b>	0, 00
<b>of which saturates</b>	<b>g</b>	0, 00
<b>CARBOHYDRATE</b>	<b>g</b>	89, 00
<b>of which sugars</b>	<b>g</b>	77, 00
<b>PROTEIN</b>	<b>g</b>	8, 80
<b>SALT</b>	<b>g</b>	0, 29

#### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEASTS</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

*The product conforms to the EC 1831/2006 regulation and its subsequent updates- concerning contaminants in food*

<b>TYPE OF PACKAGING</b>	1 Kg bag ; 10 per box.
<b>SHELF LIFE</b>	24 months if kept in original undamaged packaging.
<b>SAMPLE</b>	100 g

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