

BAKED APPLE

Code
231406

Flavoured preparation for fruit-based decorations

Product description

Appearance

Paste with pale yellow pieces, with apple flavor and aroma.

Characteristics

Product suitable for making ice creams, frozen desserts and various pastry creations more attractive and appetizing. In ice cream making it is mainly used to prepare specialties such as "Apple pie", "Apple tart", to fill apple sorbets, to variegate various flavors to creams. It is also used in garnishing and filling semifreddi as it remains soft when negative temperature



List of ingredients

Ssemi-candied apples (apples, fructose-glucose syrup, sugar, acidifier: E330; preservative agent: E202), glucose syrup, sugar, apple puree, maltodextrins, stabilizer: E440: dextrose, acidifier: E330; cinnamon powder.

May contain: SOYA, MILK, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

Packaging

Tin of 3 kg net weight.

Dose and use instructions

In the quantity necessary to decorate the ice cream. Being a ready-to-use product, it should be used in variable doses according to the needs of the various applications. Mix well before use.

Storage

The product, stored in the original sealed container, in a cool place (temperature not exceeding 25 ° C) and dry place, airy, will keep its original features unchanged for at least 24 months since the production date. The "best before" term is printed on each package

General requirements

This product complies with the laws in force in Italy and in EU in relation to the use it is meant for.

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For further information or inquiries on this matter, please contact the sales staff

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Balancing facts (per 100 g of product)		Nutritional labelling (per 100 g of product)	
Total sugar:..... g	NA	Energy value:..... kJ - kcal	1181,5 - 278,1
Fat:..... g	NA	Total fat:..... g	0,2
Non-fat milk solids:..... g	NA	- of which saturates g	0,0
Other solids:..... g	NA	Carbohydrate:..... g	68,6
Dry matter:..... g	NA	- of which sugars g	54,0
		Fibre:..... g	0,4
		Protein:..... g	0,2
		Salt:..... g	0,0
		(sodium 8,59 mg)	

Average values based on our best product expertise. A few differences between the nutrition facts and the balancing facts concerning sugar, protein and fat depend on the standards used to group some items (for example lactose, emulsifiers, etc.) into different categories.

Microbiological characteristics	
Total Plate Count:..... ufc/g	< 10000
Enterobacteriaceae:..... ufc/g	< 10
Coliforms:..... ufc/g	< 10
E. coli:..... ufc/g	< 10
Salmonella spp.:..... ufc/25 g	absent
Yeasts and molds:..... ufc/g	< 500

Allergens

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	CC
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	CC
Milk and products thereof (including lactose)	CC
Nuts and products thereof*	CC
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
Lupin and products thereof	No
Molluscs and products thereof	No

* Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

Yes: the allergen is present in the ingredients used for the preparation of the product.

No: the allergen is not present in the ingredients used for the preparation of the product and there do not result contributions of same due to processing technologies.

CC: the allergen is not present in the ingredients used for the preparation of the product, but could be present due to processing technologies (es.: sharing of equipments or premises where ingredients containing the allergen are processed).

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations, with an extension related to the notice of possible cross-contaminations. The information related to cross contaminations are the best we can issue based on our knowledge and on the information received by our suppliers, but they are to be regarded as spread purely as an indication and without any assumption of responsibility for any of their uses.

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No direct notice to the customer is provided for in case of revision and therefore it's exclusive task of the user to check possible updating. For further information or inquiries on this matter, please contact the sales staff.

Environmental labeling: for information on waste collection, please visit the company website at the following link

<https://disaronnoingredients.it/etichettatura-ambientale-dsi>