

Code: 01520534 **CREMIRCA LIMONE SP 6**
State: Approved by RAQ on 14/12/2016

Product description

lemon cream for filling of confectionery products. CREMIRCA LIMONE SP is ready for use and is particularly suitable for all confectionery applications. Palm free version

Sales name

semifinished product for confectionery.

Ingredients

sugar, glucose-fructose syrup, water, sweetened condensed skimmed MILK, modified starch, lemon juice (3.5 %), cocoa butter, acidity regulator: E330, flavouring, preservative: E202, emulsifier: E472e, colours: beta carotene and E171.

Physical-chemical analysis

dry matter _____ 63°Brix ± 2
pH _____ 3.4-3.7

Microbiological standards

aerobic plate count (1) _____ 5000 CFU/g max.
yeasts (2) _____ 25 CFU/g max.
molds (2) _____ 25 CFU/g max.
coliforms (3) _____ none detected/g
E.coli (4) _____ none detected/g
salmonella (5) _____ none detected/25 g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

Storage & shelf-life

at least 15 months in unopened package in cool (20°C max.) storage. Close carefully the package after use.

Packaging

6 kg and 14 kg plastic pail.

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Directions to use

CREMIRCA LIMONE SP is ready for use and is ideal for all filling and decoration utilizations. CREMIRCA LIMONE SP is particularly suitable for all applications where high baking resistance is requested. When frozen CREMIRCA LIMONE SP maintains unchanged its features. CREMIRCA LIMONE SP lends perfectly itself as flavouring of custard cream in the preparation of 'Bavaresi', mousses and 'Semifreddi'.

RECIPES

LEMON TART:

cover a cake tin with short pastry at 4 mm approx thickness, hole the bottom and deposit 1 cm of CREMIRCA LIMONE SP. Bake at 200/210°C reaching a complete goldenbrowning of the short pastry. Let cool, then decorate with lemon slices and glaze with BLITZ.

LEMON CAKE WITH MERINGUE:

deposit 1 cm of CREMIRCA LIMONE SP on the bottom of short pastry already baked. Decorate the surface with small meringue thornes, then put in hot oven up to goldenbrowning.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy_____	261 kcal
1105 kJ	
2. Protein (N*6.25)_____	1.4 g
3. Carbohydrate_____	57.5 g
of which sugars_____	53.3 g
4. Fat_____	3.4 g
of which saturated_____	2.1 g
5. Food fibre_____	0.0 g
6. Salt_____	0.1 g

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Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____
Milk and products thereof (including lactose) _____ X (sweetened condensed skimmed milk)
Nuts and products thereof _____
Celery and product thereof _____
Mustard and products thereof _____
Sesame seeds and products thereof _____
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg _____
Lupin and products thereof _____
Molluscs and products thereof _____

Key: X = present; (ingredient which contains it)
CC = the presence due to cross contamination cannot be excluded.

StatementsGMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.