

# MARTIN BRAUN · GRUPPE

	<b>Form 3.4.01</b>	Page 1 of 5 Date 01.05.2014 Version: 01
	<b>Product Specification</b>	

**Name:** READY LINE LIMONCELLO

**Article No.:** 3306121

## 1. Product information

Application	Ice cream products
Name of the food	Powder preparation to elaborate ice cream, soft ice and sorbet.Cold working.
Dosage	1,25 Kg product + 2,5-3 litres waterFor Italian Sorbetto drink: 1,25 kg + 3,5 L water + lemon juice (as required)
Way of use	Pour the bag in the appropriate volume of water and mix it. Let them mature during about 10 minutes and elaborate.
Ingredients	Sugar, glucose syrup, dextrose, palm oil, natural flavouring, acid: citric acid, emulsifier: E472b, stabilisers ( guar gum, cellulose gum), lemon juice powder (concentrated lemon juice, maltodextrine, natural lemon flavouring), fiber, colouring food (safflower extract, calendula extract), MILK PROTEINS.

## 2. Packaging

Packaging	Bag
Content	1,250 kg

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CIF: A30044044

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Form 3.4.01

Page 2 of 5  
Date 01.05.2014  
Version: 01

Product Specification

Trademark	CRESCO
Best before	18 months
Storage conditions	At 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation. Once opened close it well to keep the taste and to avoid damping. Over the time it might change in colour but this does not affect the quality.
Health registration no.	26.00538/MU

### 3. Sensory properties

Colour	Yellow
Flavour	characteristic
Smell	characteristic
Consistency	powder

### 4. Chemical / physical parameters

Parameter	Value	Method
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### 5. Nutritional information

Average contents per 100 g (calculated*)	Value
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<i>Energy in kJ, derived</i>	1697
<i>Energy in kcal, derived</i>	400
<i>Fat in g</i>	2,5
<i>-of which saturated in g</i>	1,6
<i>Carbohydrates in g</i>	93,9
<i>-of which sugars in g</i>	74,1
<i>-of which polyols in g</i>	0,0
<i>Fibre in g</i>	0,6
<i>Proteins (N x 6.25) in g</i>	0,3
<i>Salt in g (expressed in sodium x 2.5)</i>	0,0

\*Estimate based on article 30 of Regulation (EU) No. 1169/2011 of the European Parliament and Council of October 25th, 2011

## 6. Microbiology

Parameter	Max. Value	Method
Total germ count (not including lactic acid bacteria) cfu/g	500	PCA, 35 °C, 48 h
Mould cfu/g	50	YGC, 22-25 °C, 48-72 h
Yeast cfu/g	50	YGC, 22-25 °C, 48-72 h
Salmonella cfu/25g	Absence	Rambach agar/XLD, 35-37 °C, 48h

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Form 3.4.01

Product Specification

Page 4 of 5  
Date 01.05.2014  
Version: 01

E. coli cfu/g	10	TBX, 44 °C, 18-24 h
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## 7. Ingredients which can trigger allergies or other incompatibility reactions

Based on Regulation (EC) 1169/2011 and subsequent amendments

Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-
Crustaceans and products made thereof	-
Eggs and products made thereof	-
Fish and products thereof	-
Peanuts and products made thereof	-
Soy and products thereof	-
Milk and products thereof (including lactose)	+
Nuts and products thereof	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or	-

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Page 5 of 5  
Date 01.05.2014  
Version: 01

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as reconstituted according to the instructions of the manufacturers.	
White lupin and products made thereof	-
Molluscs and products made thereof	-

+: contained in recipe -: not contained in recipe

#### Possible cross contamination:

None

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

**The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.**

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