

DATA SHEET

Code: State: **01100149** Approved by RAQ on

SVELTO 178/C 5

22/02/2021

Product description

whipping paste for ice-creams, sponge cakes and whipped batters. It shows a soft consistency, white colour and a light orange flavour.

Sales name

improver for ice-creams and bakery products. Semifinished product.

Ingredients

water, emulsifiers: E471-E477, stabilizer E420, flavouring, propylene glycol E1520, sodium stearate E470a.

Labelling obligation for final products made with SVELTO 178/C "emulsifiers: E471-E477, stabilizer E420, flavouring"

Physical-chemical analysis

water (K.F.)_____ 51.2 % ± 2

Microbiological standards

aerobic plate count (1)	1000 CFU/g max.
yeasts (2)	50 CFU/g max.
molds (2)	50 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) TSO 4832.91	

Storage & shelf-life

at least 15 months in original package in cool storage.

Packaging

5 kg or 10 kg (net) plastic pails.

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(4) ISO 16649-2:01 (5) ISO 6579:93

Mod. D-09-01/01 rev.3 del 13/05/2019

Uff. commerciali / amministrativi: Viale Danimarca, 30 - Gallarate (VA) Tel. +39 0331 284111 - Telefax +39 0331 772600 website: http://www.irca.eu - email: info@irca.eu Note: the provided informations are based on our research and on our best knowledges; we recommend to the users to carry out their own tests to determine if the product is suitable for their particular purposes in their operational conditions.



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Directions to use

ICE CREAMS

the recommended quantity is between 4 to 6 grams per litre of base mixture and should be added before the freezing process. With horizontal batch freezers the quantity should be slightly reduced.

SPONGE

add 1-2 % of SVELTO to the total amount of the ingredients, according to the recipe and the equipment. Close the packaging after each utilization. Whip for about 3/6 minutes and in any case until when the dough will be perfectly whipped. Deposit in the moulds and bake as usual.

Nutritional information

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

1. Energy_____ 322 kcal

- 1322 kJ
- 2. Protein (N*6.25)_____0 g
- 3. Carbohydrate_____14.9 g
- of which sugars_____0 g 4. Fat ______31.7 g
- of which saturated_____31 g
- 5. Food fibre_____ 0 g
- 6. Salt 0.16g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

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)
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.

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Statements

<u>GMO Statement</u>

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.

<u>Ionizing Radiation Statement</u> This product is not treated with ionizing radiation in any production steps.

<u>Statement on Packaging Materials</u> 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 subsequest amendments and additions.

<u>Traceability</u> Product traceability is made according to Regulation (EC) 178/2002.

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