

Code: 01070508 LILLY NEUTRO 6
State: Approved by RAQ on 24/10/2018

Product description

white powder; neutral base for the cold making of Bavarian cream, mousse, 'Semifreddi', etc.

Sales name

semifinished product for cream cakes.

Ingredients

dehydrated glucose syrup, sugar, animal gelatin (bovine), skimmed MILK powder, starch, flavouring.

May contain of EGGS and SOYA.

Physical-chemical analysis

moisture _____ 3.5 % max
dry milk solids _____ 4.8 % ± 0.3

Microbiological standards

aerobic plate count (1) _____ 5000 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) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

Storage & shelf-life

at least 24 months in original package in cool (20°C max.), dry storage.

Packaging

6 kg carton containing 6 bags with aluminium foil of 1 kg net.

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Directions to use

LILLY _____ 200 g
water or milk _____ 200 g
unsugared cream (4-5°C) _____ 1000 g
fruit base _____ at pleasure

whip the cream, water or milk and LILLY NEUTRAL in planetary with whisk, add the chosen flavouring (MORELLINA, MORELLINA BITTER, IRCA CHOC, IRCACAO, COVERCREAM CHOCOLATE, HAZELNUT PASTE, ZABAIONE PASTE or fruit paste) gently stirring.

Place a thin layer of sponge cake on the bottom of suitable moulds and fill them uniformly. Put in a refrigerator or freezer for about 40 minutes. For a particularly effective presentation, cover or decorate with MIRROR CHOCOLATE, MIRROR WHITE CHOCOLATE or MIRROR CARAMEL (shiny, freeze-resistant coating creams).

INSTRUCTIONS

- Add sugar to the cream when it is deemed necessary.
- If two flavours are used in the recipe, it is advisable to separate them with a thin layer of sponge cake.

Nutritional information

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

1. Energy _____ 385 kcal
1638 kJ
2. Protein (N*6.25) _____ 10.1 g
3. Carbohydrate _____ 86.2 g
of which sugars _____ 82.6 g
4. Fat _____ 0 g
5. Food fibre _____ 0 g
6. Salt _____ 0.05 g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____ CC
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____ CC
Milk and products thereof (including lactose) _____ X(skimmed milk powder)
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

GMO 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.