

Code: 01070754 **LILLY CIOCCOLATO BIANCO 6**
State: Approved by RAQ on 24/10/2018

Product description

powdered preparation for the creation of Bavarian cream cakes, mousses and soft ice cream cakes with white chocolate.

Sales name

semifinished product for cream cakes.

Ingredients

sugar, white chocolate 35% (sugar, cocoa butter, whole MILK powder, skimmed MILK powder.), animal gelatin (bovine), skimmed MILK powder, starch, flavours.

May contain SOY.

Physical-chemical analysis

moisture	4 % max
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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

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Storage & shelf-life

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

Packaging

6 kg carton containing 6 polythene bags of 1 kg net.

Directions to use

LILLY CIOCCOLATO BIANCO _____ 200 g
water or milk (15-20°C) _____ 300 g
cream (4-5°C) _____ 1000 g (or sweetened cream at 50/100 g/lt)

Whip the cream, water or milk and LILLY CIOCCOLATO BIANCO in a planetary mixer with a whisk. Put in the apposite moulds and place in the refrigerator for at least 2 hours or in a freezer for at least 40 minutes.

The product may also be used with the indirect method by previously mixing LILLY CIOCCOLATO BIANCO with the water or milk using a whisk and then adding the unsweetened and slightly whipped cream.

INSTRUCTIONS:

- to obtain bavarian creams, mousses, ice-cream cakes with more intense taste and colour it is advisable to increase the dose of LILLY CIOCCOLATO BIANCO mentioned in the above recipe up to 250g.
- Add sugar to the cream if desired.
- in case of use of cream's vegetable substitutes, we recommend to increase the dosage of water or milk bringing it to 300g and not to whip the mixture for long time so as to avoid a too strong consistency.

Nutritional information

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

1. Energy	434 kcal
	1833 kJ
2. Protein (N*6.25)	13.4 g
3. Carbohydrate	75.6 g
of which sugars	71.1 g
4. Fat	8.7 g
of which saturated	5.4 g
5. Food fibre	0 g
6. Salt	0.13 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:				CC
Milk and products thereof (including lactose)	X	whole and 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.

Certifications

Preferential Origin for European Customs Code

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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.