

TECHNICAL DATA SHEET**ELFROY**

Designation					ELFROY CRM PAT INSTANT 5K						
Description					Powder preparation for instant custard cream. Pure butter denomination allowed.						
Legal name					Powder preparation for instant custard cream						
Origin			France		Shelf Life		12 months				
Ingredients					Sugar, potato modified starch (E1414), whole MILK powder, LACTOSE and MILK proteins, thickening agents (disodium diphosphate (E450), sodium phosphate (E339), calcium lactate (E327), sodium alginate (E401), carageenan (E407)), aroma (vanillin and caramel aroma), color (betacaroten (E160a)).						
Direction for use					<p>USE : garnish and fililng Recipe for : 380 to 400g Elfroy / 1 liter of cold water. Pour water in a mixing bowl. Add ELFROY. Mix one minutes at slow speed, the 3 minutes at maximum speed. Let stand 10 minutes minimum. Very important : Use only clean utensils Use only bacteriologically sound water</p>						
GMO					EC regulation 1829/2003 and 1830/2003 Labeling <i>GMO ingredients: no.</i>						
Allergen declaration					Directives 2003/89/CE - 2007/68/CE Allergens : <i>milk derivatives</i> Potential cross contaminations: <i>gluten (wheat), egg, soy lecithin, nuts.</i>						
Ionization					EC directive 1999/2. <i>no ionization treatment.</i>						
Nutritional information (in g/100g)					Fat 3.1 Which AGS 2		Carbohydrates 89.7 Which Sugar 70.2		Proteins 4.1		Energy : 400 kcal 1712 kJ
					Salt 0.16		Fibers 0.4				
Bacteriological specifications					Total flore : < 100 000/g Salmonella : none/25g				Yeast : < 500/g Mould : < 500/g		
Packaging					Direct : bag 5kg		Overwrap : -		Pallet 800 x 1200 : 105 bags		
Storage					Dry and cool						