
	<b>MIX IN POWDER FOR CONFECTIONER'S CUSTARD - 10 KG HOT PROCESS</b>		Page1/3
	<b>DGF SERVICE</b>		
	<b>Product code :</b>	<b>08110</b>	<b>Update : 2017 March 20</b>
	<b>Product bar code :</b>	<b>3584730 08110 4</b>	<b>Révision : 010</b>

<b>Product description :</b>	Mix in powder for confectionner's custard hot processing Colour : white Flavouring : neutral.
<b>Packing :</b>	Paper bag. Net weight : 10 kg (=22Lbs) Gross weight : 10.1 kg (=22Lbs 4oz)  Bag dimensions: 470 x330 x 130mm
<b>Labelling :</b>	Label on bottom bag : * Production date: DD/MM/YYYY * Best before date : DD/MM/YYYY * Batch number : XXXXXXXXXX  Nutrition Facts for 100g (regulation INCO 1169/2011EC) Energy: 1455 kJ / 347 Kcal Fats: 0.1g of which saturates: 0g Carbohydrate: 85g of which sugars: 0.2g Protein: 0.3g Salt: 0g
<b>Ingredients :</b>	Modified starch, coloring matters: E160a (ii), E101 (i), flavour. May contain traces of: egg, cereals containing gluten, lupin, milk, shell fruits, soybean.
<b>Directions for use :</b>	Custard for pastries.  Recipe : Mix 75g Sugar 200g Egg yolk 80g Milk 1 litre Mix 800g cold milk with sugar in a pan, and boil. Melt the custard mix in the last 200g cold milk, and add it to the boilt previous mix. Stir slowly until it boils.
<b>Shelf life :</b>	24 months
<b>Storage conditions :</b>	In a dry and cool area.

	<b>MIX IN POWDER FOR CONFECTIONER'S CUSTARD - 10 KG HOT PROCESS</b>		<b>Page 2/3</b>
	<b>DGF SERVICE</b>		
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**Process :** Ingredients mixing.  
Packaging.  
Metal detection

**Matter origin :** Plant

**Country of Origin :** FRANCE

**Composition :**

99.46 %	Modified maize starch E1422
0.28 %	Colouring agent: beta-carotene E160a (ii)
0.01 %	Colouring agent: riboflavin E101(i)
0.25 %	Flavouring

**Nutritional values :**

<b>Food value</b> 347 Kcal/100g 1450.46 KJ/100g	<b>Fats</b> 0.1 %	<b>Saturated fatty acids</b> 0.0 %	<b>Carbohydrates</b> 85 %	<b>Sugars</b> 0.2 %
<b>Fibres</b> 0.0 %	<b>Proteins</b> 0.3 %	<b>Salt</b> 0.0 %	<b>Sodium</b> 0.0 %	


**Microbiological characteristics :**

<b>Targets</b>	<b>Count (germs / g)</b>	<b>Methods</b>
Staphylococcus aureus	<10	NF-V 08.057 1
Salmonella	0 / 25g	BRC.07-11
Moulds	100	NF-V 08.059
Enterobacteriaceae	< 100	NF-V 08.054
Bacillus Cereus 30°C	< 100	NF EN ISO 7932
E. coli	< 10	NF ISO 16649.2
Total plate count	< 10 000	NF EN ISO 4833 May 2003

**HACCP Plan :** YES

**GMO information :** Conventional product. It is not submitted to european regulations CE 1829/2003 and 1830/2003 of 22th september 2003 concerning labelling.

**Ionization information :** This product has not been ionized and is not made from ionized ingredients

	<b>MIX IN POWDER FOR CONFECTIONER'S CUSTARD - 10 KG HOT PROCESS</b>		<b>Page 3/3</b>
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**Nutritional information for special diets :**

<input type="checkbox"/> Milk and milk products	<input type="checkbox"/> Eggs and derivatives	<input type="checkbox"/> Fish and derivatives
<input type="checkbox"/> Shellfish and derivates	<input type="checkbox"/> Soya and derivatives	<input type="checkbox"/> Gluten
<input type="checkbox"/> Peanut and derivatives	<input type="checkbox"/> Nuts and tree nuts	<input type="checkbox"/> Sesame
<input type="checkbox"/> Sulphites (E220->E227) > 10mg/kg	<input type="checkbox"/> Lupin and derivatives	<input type="checkbox"/> Mustard and derivatives
<input type="checkbox"/> Molluscs and derivatives		

**X** substance contained in the product as an ingredient or a component of one of the ingredients.

**0** cross contamination hazard, the substance may be present as traces in the product.

- substance absent from this product.

**Palettization :**

1 layer = 15.00 bags  
 1 pallet = 5.00 layers = 75 bags  
 1 pallet = 750 kg net weight = 775 kg gross weight  
 pallet type : EURO (120 x 80 cm)

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