

IMPERTART

Water barrier for pastry shell

GENERAL CHARACTERISTICS

Composition	Calcium caseinate, Lactose
Physical and organoleptic aspects	Food powder mix creates to avoid the penetration of the filling moisture in the pastry shells. Other applications in pastry, biscuit and confectionery have proven the effectiveness of IMPERTART in stabilizing food products against water uptake during storage.

DESCRIPTION

Properties	➤ Waterproof the savoury and sweet pastes against filling moisture. ➤ Improve the organoleptic properties of shortcrust pastry, rich shortcrust pastry or flaky pastry thanks to its milk taste. ➤ Extend the finished products shelf life
Applications	➤ Bakery, Pastry: viennoiserie, fruits tart, fruits with syrup. ➤ Biscuit: wafer, pancake, ice cream cone. ➤ Confectionary: chewing gum, toffee. Bakery, Pastry: 5 to 10 % of flour. Confectionary : 5 to 10 % of the mass

SPECIFICATIONS

Physical-chemical specifications

Proteins (N x 6,38)	Min. 78 %
Moisture	5 to 7 %
Acidity	pH 6 to 6,5

Microbiological specifications

Total plate count	Max. 10 000 cfu/g
Moulds	Max. 50 cfu/g
Yeasts	Max. 50 cfu/g
E. Coli	Absence in 1 g
Salmonella	Absence in 25 g

NUTRITIONAL INFORMATION FOR 100G

Energetic Value	363 Kcal / 1538 kj
Lipids	1 g
- Saturated Fatty Acid	0.7 g
Carbohydrates	10 g
- Sugar	0 g



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

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Proteins	79 g
Fiber	0 g
Salt	0.09 g

ALLERGENS

	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products	X	
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

DIET

	Suitable for	Certified
Halal	X	
Kasher	X	
Vegan		
Vegetarian	X	

PACKAGING/STORAGE

Packaging	1kg plastic tin – Box of 12 x 1 kg – Pallet of 30 boxes (360 kg) 20 Kg bag – Pallet of 20 bags (400 kg)
Storage conditions	Keep away from humidity and heat, in an air tight packaging
Shelf life	2 years in its original and unopened packaging



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ARTICLE CODE

1Kg ⇒ 910A

25Kg ⇒ 910F

We reserve the right to modify this data according to the evolution of our products.

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