

DIGESTIVE BISCUIT CRUMB PF

Item number	378300																
Product type	Crumble of digestive crackers for use in cheese cakes and desserts																
Usage	DIGESTIVE CRUMB PF 500 g Melted butter or margarine 100 g																
Method	Mix until complete adsorption of fat. Spread out in form.																
Composition	WHEAT flour, sugar, vegetable oil (sunflower), invert sugar, baking powder E500ii, salt																
Nutritional information per 100 g	<table> <tr> <td>Energy value</td><td>1900kJ, 450kcal</td></tr> <tr> <td>Fat</td><td>14 g</td></tr> <tr> <td>of which saturated</td><td>1,5 g</td></tr> <tr> <td>Carbohydrate</td><td>77 g</td></tr> <tr> <td>of which saccharides</td><td>20 g</td></tr> <tr> <td>Protein</td><td>7,0 g</td></tr> <tr> <td>Sodium</td><td>1,0 g</td></tr> <tr> <td>correspondens to approx</td><td>2,0 g</td></tr> </table>	Energy value	1900kJ, 450kcal	Fat	14 g	of which saturated	1,5 g	Carbohydrate	77 g	of which saccharides	20 g	Protein	7,0 g	Sodium	1,0 g	correspondens to approx	2,0 g
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Allergens	Contains gluten (wheat) according to EU regulation 1169/2011/EG.																
GMO Status	The ingredients in this product is not genetically modified organisms (GMO) and is not manufactured from GMO. According to directive 1829/2003/EG and 1830/2003/EG.																
Microbiology Typical values	<table> <tr> <td>Total number</td><td>< 1000 cfu/g</td></tr> <tr> <td>Yeast</td><td>< 100 cfu/g</td></tr> <tr> <td>Mould</td><td>< 100 cfu/g</td></tr> <tr> <td>Enterobacteriaceae</td><td>< 10 cfu/g</td></tr> <tr> <td>Salmonella</td><td>neg/ 25 g</td></tr> </table>	Total number	< 1000 cfu/g	Yeast	< 100 cfu/g	Mould	< 100 cfu/g	Enterobacteriaceae	< 10 cfu/g	Salmonella	neg/ 25 g						
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Pesticides/Heavy Metals Typical	According to directive 1881/2006/EG och 396/2005/EG.																
Storage	Dry storage, not above room temperatur (max 25°C, max relative humidity: 65 %).																
Shelf life, months	9																
Recommended declaration to end user																	

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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