

White Truffle Soft 432 kg (72x6kg) Plastic pail EUR

Item number	537511																
Product type	A soft truffle with a taste of vanilla and milk. Ready to use as fillings and decoration for various types of confectionery and also for manufacturing of filled chocolate. This truffle is produced from segregated palm oil and does not contain any hydrogenated fat.																
Method	For piping or spreading: Optimal temperature +20 to +25°C. For coating: Optimal temperature +30 to +35°C. The temperature should not exceed +40°C.																
Composition	Vegetable oil (palm, shea), sugar, SKIM MILK powder, CREAM powder, emulsifier sunflower lecithin, vanillin, flavouring.																
Nutritional information per 100 g	<table><tr><td>Energy value</td><td>2550kJ, 620kcal</td></tr><tr><td>Fat</td><td>45 g</td></tr><tr><td>of which saturated</td><td>20 g</td></tr><tr><td>Carbohydrate</td><td>48 g</td></tr><tr><td>of which saccharides</td><td>48 g</td></tr><tr><td>Protein</td><td>4,5 g</td></tr><tr><td>Sodium</td><td><0,5 g</td></tr><tr><td>correspondens to approx</td><td>0,17 g salt</td></tr></table>	Energy value	2550kJ, 620kcal	Fat	45 g	of which saturated	20 g	Carbohydrate	48 g	of which saccharides	48 g	Protein	4,5 g	Sodium	<0,5 g	correspondens to approx	0,17 g salt
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Allergens	Contains milk (skim milk powder, cream powder, contains lactose), according to regulation 1169/2011/EC.																
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																
Microbiology Typical values	<table><tr><td>Total plate count</td><td>≤ 1 000 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>≤ 100 cfu/g</td></tr></table>	Total plate count	≤ 1 000 cfu/g	Yeast	≤ 100 cfu/g	Mould	≤ 100 cfu/g	Enterobacteriaceae	≤ 100 cfu/g								
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Pesticides/Heavy Metals Typical	According to regulation 396/2005/EC and 1881/2006/EC.																
Storage	To be kept cool and dry. (Max 15°C, max 65% Relative Humidity)																
Shelf life, months	12																
Packaging	6 kg, Plastic pail.																
Other information	SEGREGATED CU-RSPO SCC-827455																

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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