

UPK PISTAGEREMONS

Item number	571111																
Product type	A palm free fat based remonce with pistachio flavour, ready to use in sweet fermented bread, Danish and puff pastry.																
Composition	sugar, water, glucose syrup, vegetable oil (rape seed, coconut), WHEAT flour, potato powder, modified starch, maize flour, fully hydrogenated veg oil (rape seed), salt, preservative E 202 (0,4%), flavouring, natural flavouring, carrier E 1518(0,14%), citrus oil, colour E 141 och E 160a, acidity regulator citric acid.																
Nutritional information per 100 g	<table><tr><td>Energy value</td><td>1400kJ, 340kcal</td></tr><tr><td>Fat</td><td>7,0 g</td></tr><tr><td>of which saturated</td><td>3,0 g</td></tr><tr><td>Carbohydrate</td><td>67 g</td></tr><tr><td>of which saccharides</td><td>54 g</td></tr><tr><td>Protein</td><td>1,0 g</td></tr><tr><td>Sodium</td><td><0,5 g</td></tr><tr><td>correspondens to approx</td><td>0,55 g salt</td></tr></table>	Energy value	1400kJ, 340kcal	Fat	7,0 g	of which saturated	3,0 g	Carbohydrate	67 g	of which saccharides	54 g	Protein	1,0 g	Sodium	<0,5 g	correspondens to approx	0,55 g salt
Energy value	1400kJ, 340kcal																
Fat	7,0 g																
of which saturated	3,0 g																
Carbohydrate	67 g																
of which saccharides	54 g																
Protein	1,0 g																
Sodium	<0,5 g																
correspondens to approx	0,55 g salt																
Allergens	Contain gluten (wheat), according to regulation																
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>< 10 000 cfu/g</td></tr><tr><td>Yeast</td><td>< 500 cfu/g</td></tr><tr><td>Mould</td><td>< 500 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>< 100 cfu/g</td></tr></table>	Total plate count	< 10 000 cfu/g	Yeast	< 500 cfu/g	Mould	< 500 cfu/g	Enterobacteriaceae	< 100 cfu/g								
Total plate count	< 10 000 cfu/g																
Yeast	< 500 cfu/g																
Mould	< 500 cfu/g																
Enterobacteriaceae	< 100 cfu/g																
Pesticides/Heavy Metals Typical	According to regulation 396/2005/EC and 1881/2006/EC.																
Storage	To be kept cool (max 15°C) in a tightly closed container. The expiration date applies to a product in an unopened container, stored as directed.																
Shelf life, months	4																
Packaging	14 kg, Plastik pail.																
Recommended declaration to end user																	
Last modified:	2019-05-21 15673 15673																
Last verified:	2021-04-20																
Printing date:	2021-04-20																

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.

Bakels Sweden AB

Box 13099 402 52 Göteborg

Telefon 031 - 755 35 00 Fax

E-post info@bakelssweden.seInternet-adress www.bakelssweden.se