

CINNAMON REMONCE RAPESEED

Item number	577710																		
Product type	Ready to eat filling for pastry.																		
Composition	Sugar, water, modified starch (potato), glucose syrup, vegetable oil (rapeseed), cinnamon (3,1%), WHEAT starch, preservative E 202 (0,28%), salt, emulsifier E 415, vanillin.																		
Nutritional information per 100 g	<table><tr><td>Energy value</td><td>1250kJ, 290kcal</td></tr><tr><td>Fat</td><td>5,5 g</td></tr><tr><td>of which saturated</td><td><0,5 g</td></tr><tr><td>of which trans fatty acids</td><td><0,5 g</td></tr><tr><td>Carbohydrate</td><td>60 g</td></tr><tr><td>of which saccharides</td><td>47 g</td></tr><tr><td>Protein</td><td><0,5 g</td></tr><tr><td>Sodium</td><td><0,5 g</td></tr><tr><td>correspondens to approx</td><td>0,29 g salt</td></tr></table>	Energy value	1250kJ, 290kcal	Fat	5,5 g	of which saturated	<0,5 g	of which trans fatty acids	<0,5 g	Carbohydrate	60 g	of which saccharides	47 g	Protein	<0,5 g	Sodium	<0,5 g	correspondens to approx	0,29 g salt
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Allergens	Contains gluten (wheat), 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>< 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										
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Pesticides/Heavy Metals Typical	According to regulation 396/2005/EG and (EU) 2023/915.																		
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	540 kg (6x90 kg), Fibre drum.																		

Recommended declaration to end user

Last modified:	2020-03-02
Last verified:	2023-12-06
Printing date:	2023-12-06

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