



TECHNICAL DATA SHEET

Flavour NOUGAT CLASSIQUE - Code article : 2018C

Updated : 09/06/2023

GLACES
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Description

Liquid preparation for soft serve ice cream.

Physical characteristics :

- pH : 6,6-6,9
- Dry matter : 30 %

Organoleptical characteristics :

- Liquid consistency
- Colour and taste : characteristic of the flavour

Composition

Ingredients :

water, sugar, skimmed MILK powder, MILK proteins, Montélimar nougat cream [roasted ALMONDS, sugar, glucose syrup, honey, natural vanilla flavouring, EGG white, wafer paper (potato starch, water, olive or sunflower oil)] (2,6%), glucose syrup, flavouring, stabilizers / emulsifiers : E471, E466, E412, E407, E401, E410, xanthan

Origin of end product : France

Origin of ingredients :

- Sugar : Europe
- Milk : France
- Nougat cream : Montélimar, France

Allergens (annex II regulation (EU)1169/2011) :

☐ Sulphur dioxide and sulphites	☐ Sesame	☐ Mustard
☐ Peanuts	☐ Gluten	☒ Eggs
☐ Celery	☒ Milk	☐ Fish
☐ Crustaceans	☐ Lupin	☐ Soybeans
☒ Nuts	☐ Molluscs	

Legend :

☐ : absent / ☒ : present in the product / ⓘ : Used in the factory, may contain traces

Labeling obligations regarding foodstuff containing GMOs (CE 1829/2003 ; CE 1830/2003), ionized products (directive 1999/2/CE and modifications), or nanocomponents (CE 2015/2283) do not apply to this product.

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Conservation

Shelf life : 3 years

After opening, consume within : 48 hours, storage between +1 et +4° C maxi

Storage at room temperature

Delivery temperature : > 1 °C

Directions for use

This cream is ready to use and especially made for soft serve machines.

Shake the pouch, tear the upper corner and pour the product into the tank of the machine.

Packaging and dimensions

Net weight : 4.5 kg (+/- 3%)

Units per box : 2

Primary packaging : Poche souple stand-up PET/ALU/OPA/PP (H35xL30 + 2x8 cm)

Secondary packaging : Cardboard box (H11,9 x l38,5 x L25,5 cm)

Palletizing : by 81 boxes (9 layers of 9 boxes), 162 pouches per pallet (H132 x l120x L80 cm)

Microbiological standards

Aseptic product, complies with commercial sterility standards.

- Aerobics microorganisms 30°C / 1g : <300000 (NF EN ISO 4833-1)
- Presumptive coliforms 30°C / 1g : <1000 (NF V08-050)
- Thermotolerant coliforms / 1g : <1 (Lab internal method, based on NF V 08-060)
- Coagulase positive staphylococci 37°C / 1g : < 100 (NF EN ISO 6888-1)
- Anaerobic sulfites-reducers 46°C / 1g : <30 (NF V08-061)
- Salmonella spp / 25 g: <1 (BKR 23/07-10/11)
- Listeria monocytogenes / 25g : <1 (AES 10/03-09/00)

Average nutritional values per 100

- Energy (kJ) : 543,5 / Energy (kcal) : 128,5
- Fat : 1,1 of which saturated : 0,4
- Carbohydrates : 25,2 of which sugars : 23,9
- Proteins : 3,8
- Salt : 0,0