Code: 6356

PRODUCT SPECIFICATION MARZIPAN 33% PATISSIER - YELLOW

Description:

- Marzipan 1:2 prepared with one third part of almonds and two third parts of sugar.
- Prepared by the "traditional" method (manufacturing temperature : +/-21°C).
- Fine structure
- Prepared in a purpose built facility according to HACCP principles.
- Product complies with all Belgian and European legislation.

Ingredients:

- Sugar
- Almonds
- Invert sugar
- Glucose syrup
- E420 Sorbitol (Stabiliser)
- E202 potassium sorbate (Preservative)
- Flavour, enzyme: invertase
- Colorants: E161b/E120

Nutritional information /100g:

Energy: 458 kcal / 1926.5 kJ

Fats (almond oil): 14.5g, of which saturated <2g
Carbohydrates: 75.5g, of which sugars <72g

Proteins: 6g

Salt: none added, sodium content : 1.7mg

Micro-biological values:

	Standard (CFU/G)	acceptable (CFU/G)		
 Total plate count 	: < 1000	< 50000		
Yeast	: < 100	< 5000		
 Moulds 	: < 100	< 5000		
 Salmonella 	: absent/25g	absent/25g		

Physical-chemical characteristics:

Hydrocyanic acid : <50mg/kg

• Aflatoxin B1, total : < 2ppb, <4ppb

Packaging:

- Marzipan is packed in LDPE bag to preserve its characteristics and has a thermo top label upon customer's request.
- Cardboard boxes containing 1 x 5kg.



Storage conditions and perishability:

- Stock in a clean, cool and dry area, keep away form strongly odorous materials & sunlight.
- Optimal relative humidity: <65/70% / optimal temperature: 12°C < 18°C
- Shelf life: month of production + 12 months (see individual packages).

INTOLERANCE DATA

NAME PRODUCT: ALMONDMARZIPAN 33/67								
Milk proteins	01	0	Crustacean & shellfish	13	0	Sulphite (E220-E228) >10ppm	25	0
Lactose	02	0	Maize	14	0		26	
Egg products	03	0	Cocoa	15	0		27	
Soya proteins	04	0		16			28	
Soya oil	05	0	Leguminous plants	17	0		29	
Gluten	06	0	Almonds	18	1		30	
Wheat	07	0	Other nuts *	19	0	Coriander	31	0
Rye	80	0	Peanut	20	0	Celery	32	0
Cattle beef	09	0	Peanut oil	21	0	Mollusc	33	0
Pork beef	10	0	Sesame	22	0	Umbelliferae – Carrot	34	0
Chicken beef	11	0	Sesame oil	23	0	Lupine	35	0
Fish	12	0	Glutaminate	24	0	Mustard	36	0
	12	U	Giutaminate				30	

1 = Present or 0 = Absent or rcc = If there is risk for cross contamination

Other nuts* = hazelnuts, walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts

GMO DECLARATION:

The representative from Markelbach & Corne N.V. declares and certifies that this product is not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.