



# RAVICO

a belgian tradition

Scheersmolendreef, 34  
1840 Londerzeel - Belgium  
Tel +32.52.319 420; Fax +32.52.319.429  
info@ravico.com - www.ravico.com

## TECHNICAL DATA SHEET

Product name	Product reference	Created:	Updated:
<b>BISCOLINE ELLPHI ®</b>	<b>GP880</b>	28/09/2023	3/06/2026
			by <b>Olivier</b>

### Product Information

Dimension (L x l x H - mm)	N.A.				
Net Weight:	N.A.	g*	Bruto Weight	N.A.	g*
* average value					
Comment:	Low sugar sponge cake mix				
Best before:	12 (paperbag) - 18 (doypack)				months
Storage Conditions:	12-20°C - Max 65% Rel humidity - closed packaging				



### Packaging

		Carton dimensions (cm)			Net wt (kg)	Bruto (kg)	Crt/100x120 pal	Crt/euro pal
GP880s10	Biscoline Génoise 10Kg Ellphi®	20 x	30 x	60	10	10,3	80	48
GP880s25	Biscoline Génoise 25Kg Ellphi®	20 x	35 x	80	25	25,3	40	32
GP880s500	Biscoline génoise 6x500g Ellphi®	26 x	17 x	20	3	3,4	200	147

### Ingredients

Ingredient list in decreasing order	E number	%
ellphi ® sugar replacement (Blend of fibres of Corn and Chicoree, Sweetener (isomalt, sucralose))		
<b>Wheat</b> flour		
<b>Wheat</b> starch		
Baking Powder (Sodium Bicarbonate E500, Glucono Delta Lactone, E575, Monocalcium Phosphate, E341i)		
Skimmed <b>milk</b> powder		
Emulsifiers (E470a, E471, E472b, E477)		
Glucose Syrup		
Stabilizers	E450i, E450iii	Less than 1
Flavour (vanillin)		Less than 1

### Recipe

1000g ellphi biscoline - 720g eggs - 100g water

Mix all ingredients together at high speed for 5 to 8 minutes.  
Bake in sheet at 180°C for about 15 minutes



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## BISCOLINE ELLPHI ® GP880

### Analytical data

Average PH at 20°C		Humidity		%	Min Dry Cocoa Solid		%
Average Aw at 25°C	<0,7	Ashes		%	Min Dry Milk Solid		%
Average Brix at 20°C					Cocoa Butter		%
Average Density at 20°C							

### Nutritional Facts

Total protein	4,6	g/100g
Available Carbohydrate	52	
Of which Sugar	3,1	g/100g
Of which Polyols	8	
Total Fat	2,7	
Of which Saturated fat	2,4	g/100g
Of which Trans Fat	0	
Fibres	6,91	g/100g
Sodium	50	mg/100g
Salt	121	mg/100g
Cholesterol	0	mg/100g
Calcium	10	
Iron	0	mg/100g
Potassium	26,6	
Vitamin D	0	
Energetic Value (Kcal)	271	Kcal/100g
Energetic Value (KJ)	1143	KJ/100g

The Nutritional information is given to the best of our knowledge and belief but cannot be regarded as guaranteed data.

The nutritional data is calculated and has not been analysed. - An empty value means it is not applicable for this product

### Microbiological data

	CFU / g	Method
Total plate count	<5000/g	
Yeast	<100/g	
Moulds	<100/g	
Enterobacteriaceae	<10/g	
Coliform	<10/g	
E. Coli	<10/g	
Salmonella	0/25g	
Listeria Monocyt.		

### Allergen data (EEC 2003/89 & 2006/142 & 1169/2011)

Cereals with gluten	+	Mustard	-
Crustacean	-	Sesame	-
Fish	-	Sulfites (SO <sub>2</sub> >10mg/Kg)	-
Soya products	-	Lupine	-
Egg products	?	Molluscs	-
Milk products	+	Azo colours	-
Nuts	?	<b>Present in ingredients</b>	<b>+</b>
Peanuts	-	<b>Cross contamination possible:</b>	<b>?</b>
Celery	-	<b>Absent</b>	<b>-</b>
Label	Contains gluten & milk. May contain traces of nuts and eggs		

### Other information

Custom tariff code:	1901 2000	Kosher:	No	Vegetarian:	
GMO free:	Yes	EC 1829/2003 & 1830/2003	Halal:	on demand	Vegans:
Product Line certification:	HACCP	Heavy metals & Contaminants:	conform to EC 2023/915 and amendments		
Claim:	On finished product: Low Sugar - Source of Fibers				
		Pesticides:	conform to EC 396/2005 and amendments		