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Valid after: 09.04.2021		
<b>Product:</b> <b>Cream Dessert Stracciatella Flavour</b> <b>ovo-lacto-vegetarian, palm oil-free, gluten-free, lactose-free, instant, no labelling on menus<sup>°</sup></b>		

**Description:**

Light powder with chocolate chunks that produces a fluffy stracciatella cream when prepared.

**Field of Usage:**

This stracciatella-flavoured dessert is suitable for the production of spreadable stracciatella cream. It can also be used as a filling cream (e.g. cream puffs, tarts, etc.).

**Packaging:**

Folding box with PE inner bag / 2.5 kg.

The contents of the pack are sufficient for 10 liters of milk = 152 portions à 75 g (280 g/l).

**Ingredients:**

Sugar, modified starch, coconut oil, chocolate chips (8.9%) (sugar, cocoa mass, cocoa butter, natural vanilla flavour, emulsifier [soy lecithins]), dried glucose syrup, flavour, acidity regulator (diphosphates, sodium phosphates, calcium lactate), milk protein, emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), thickeners (carrageen, xanthan).

<sup>°</sup> without flavour enhancer, colours or preservatives, sulphites, antioxidants or sweeteners with effect in the readymade product, therefore in Germany no labelling on restaurant menus is required

**Nutritional Values:**

<b>Nutritional values per 100 g powder</b>	
Energy	1926 kJ/459 kcal
Fat	16 g
- saturated fatty acids	13 g
Carbohydrates	78 g
- sugar	57 g
Fiber	1.6 g
Protein	1.9 g
Salt	0.84 g

<b>Nutritional value per 100 ml ready dessert</b>	
Energy	759 kJ/181 kcal
Fat	7.6 g
- saturated fatty acids	3.5 g
Carbohydrates	24 g
- sugar	19 g
Fiber	< 0.5 g
Protein	3.9 g
Salt	0.21 g
*prepared with milk (3.6% fat)	

**Microbiology:**

The product comes up to the indications and regulations of the German society for hygiene and microbiology for instant products (federal health gazette 31). We meet the requirements of the codex Alimentarius Austriacus and fulfil all food regulations of the EU. Also, there is no treatment with ethylene oxide and ionizing radiation for germ reduction.

**Pesticide residues / heavy metals / mycotoxins:**

The statutory maximum quantities or those specified by guidelines apply in accordance with national or European legislation in the currently valid version.

**Dosage Table:**

<b>Liter Milk</b>	<b>Gram Powder</b>	<b>Makes portions à 75 g</b>
1	280	17
3.6	1000	61
8.9	2500	152

**Preparation:**

Mix the cold, pasteurised milk and the required amount of cream powder (see dosage table) well with a mixer or whipping machine on low speed and then beat on high speed for approx. 5 minutes until the cream has reached a creamy consistency. Either portion the cream immediately and chill for approx. 60 minutes or chill the entire mixture and portion just before serving.

**Note:**

Only use pasteurised or boiled milk to prepare the cream. Just like fresh milk, the cream must be well cooled until consumption.

**Storage:**

Well sealed, dry and not above room temperature.

**Shelf life:**

15 months.

### Information about genetic engineering:

The product does not contain raw materials that originate from genetically modified organisms as defined by guideline 2001/18/EC. Foodstuff that are produced using this product are not obliged to be labelled in accordance with regulation (EC) No. 1829/2003 and Regulation (EC) No. 1830/2003 of 22.09.2003.

## Allergy and Food Intolerance List

Nannerl GmbH & Co KG follows EU-regulation 1169/2011, schedule II, as regards indication of allergenic ingredients present in foodstuff.

The information given is based upon supplier information and traceability procedures in our production. The information is not a free-of-allergens guarantee, but to the best of our knowledge the information regarding the mentioned ingredients is correct.

Technological unavoidable traces cannot be ruled out.

Cream Dessert Stracciatella Flavour	Contained in recipe		May contain traces of:		Comments
	Yes	No	Yes	No	
Cereals containing gluten and products thereof		x	x		
Crustaceans and products thereof		x		x	
Eggs and products thereof		x	x		
Fish and products thereof		x		x	
Peanuts and products thereof		x		x	
Soybeans and products thereof	x		x		Soy lecithins
Milk and products thereof (incl. lactose)	x		x		Milk protein
Nuts i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut, queensland nut and products thereof		x	x		
Celery and products thereof		x		x	
Mustard and products thereof		x		x	
Sesame seed and products thereof		x		x	
Sulfur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>		x		x	
Molluscs and products thereof		x		x	
Lupines and products thereof		x		x	

Quality control and product development  
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