

"EUROHANSA" Sp. z o.o. Zakład w Toruniu		QUALITY AND SAFETY MANAGEMENT SYSTEM		SJB/07/892	
Version:	1	TECHNICAL DATA SHEET		Page	1 of 1
Date:	22.08.17				
PRODUCT: CREAM FILLINGS "IZI" – TOFFI TASTE					

Characteristic	Opis
<u>Product description</u>	The product obtained by boiling starch syrups, containing cocoa, fats, organic acids, stabilizers, flavors, colorants, preservatives.
<u>Application</u>	Designed for filling donuts, croissants, puffs, and chocolate, to translate cakes, layer cakes, roulades and tubes.
<u>Recommended dosage</u>	According to the needs of the customer
<u>Allergens (included in the recipe):</u>	SO₂ above 10 mg /kg [from antioxidant E 223]
Information regarding food legislation:	Ours suppliers guarantees the traceability and labelling requirements of the EC directive no. 1830/2003 or rather EC directiv no. 178/ 2002
<u>Components:</u>	Sugar, water, glucose - fructose syrup, modified corn starch, coconut fat, colours: (E 150a, E 171, E 160c), stabilizers: (E 418, E 466), flavours, acidity regulator: (E 333), salt, emulsifier: (E 471), antioxidant: (E 223).
<u>Sensory Requirements:</u>	
- Appearance and texture	gelled mass with the consistency of smears,
- Flavour nad odour	toffi, characteristic of the ingredients used, slightly modified by a process
- Colour	brown, characteristic of the used ingredients, slightly modified by technological process
<u>Chemical nad Physical Requirements:</u>	
- Refractive index (°Bx):	60,0 ± 2
- pH – value	5,0 ± 0,5
- Energy value per 100 g of product:	śr. 1088 kJ, 257 kcal
- Nutritional value per 100 g of product:	fat: 2,6 g, saturated fatty acids: 2,3 g, carbohydrates: 58,14 g, sugars: 51,7 g, fiber: 0,24 g, protein: 0,01 g, salt: 0,2 g
- Heavy metal specification:	Referred to the current domestic and UE allimentary law regulations
<u>Microbiological Requirements :</u>	
- Total plate count	max 10 ⁴ cfu/ 1 g
- Yeats and moulds	max 20 cfu/1 g
- <i>E. coli</i>	absent per 1 g
These values are mathematically calculated and subjected technologically and biologically, including additional nutrients are subject to seasonal changes, depending on the raw material.	
Shelf life/ Storage	3 months, storage temperature from 0 °C to +15 °C – plastic pails
General Packaging	a plastic bucket '13.0 kg and / or a plastic bucket' 25.0 kg

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