

244110 PETTINA CREAM STABILISER - INSTANT CLEARGEL

TYPE

Cream Stabiliser is a fresh cream stabiliser based on alginate. It is also suited to small batch requirements.

USAGE

Add 37.5g per litre of fresh or imitation cream and whip to a peak. Sugar may be added if sweeter cream is required.

COMPOSITION	%	Country of Origin	
Sugar	90-95	The UK, France, South	
		Africa, Brazil, Argentina,	
		Mauritius, Malawi, Zambia,	
		Belize, Costa Rica, El	
		Salvador, Fiji, Guadeloupe,	
		Guatemala, Guyana,	
		Honduras, Jamaica,	
		Mozambique, Nicaragua,	
		Reunion, Swaziland	
Modified Maize	1-5	Netherlands	
Starch			
Stabilisers: E450	1-5	Norway	
Tetrasodium			
diphosphate, E401			
Sodium Alginate			

Ingredient Declaration: Sugar, Modified Maize Starch, Stabilisers (E450 Tetrasodium diphosphate, E401 Sodium Alginate).

PACKAGING

12.5kg net in a food grade polyethylene bag.

SHELF LIFE AND STORAGE

365 days, cool and dry conditions

NUTRITIONAL INFORMATION/100g

MICROBIOLOGICAL TARGETS

B. cereus	<50 cfu/g
E. coli	<10 cfu/g
Salmonella	Absent in 25g
Staphylococcus	<20 cfu/g

FOOD INTOLERANCE DATA

	Present in	Present on	Present	
	Formulation	Line	on Site	
Peanuts	No	No	No	
Tree Nuts	No	No	No	
Sesame Seeds	No	No	No	
Milk (Including lactose)	No	Yes	Yes	
Eggs	No	Yes	Yes	
Fish	No	No	No	
Crustaceans & Shellfish	No	No	No	
Soya	No	Yes	Yes	
Cereals containing Gluten	No	Yes	Yes	
Celery	No	No	No	
Mustard	No	No	No	
Lupin	No	No	No	
Sulphur dioxide and sulphites >10mg/kg	No	No	No	
GM labelling		No		
required				
Suitable for		Yes		
Vegans &				
Vegetarians				

Regulation (EC) No. 1272/2008 CLP: Not Classified

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