

# Product Specification

## SILVIA SOFT MERINGUE MIX/BOX/2 X 2,5 KG\_EN 2.03652.114

### 1. GENERAL INFORMATION

Article number:	2.03652.114
Product denomination:	Instant powder mix for the production of fruit tart case with meringue character.
Product description:	powder mix for the production of fruit tart case with meringue character.
Technological information	bakestable, freeze- and thaw stable

### 2. APPLICATION / DOSAGE

Put 1000g Silvia and 500 ml water into a fat-free mixer and whisk up for 4-6 Minutes on maximum speed.

Flame:

Pipe on a grid-like pattern using a large star-shaped nozzle. Flame in the oven at approx. 260°C for 6-8 minutes or with a Bunsen burner.

Bake:

Put on a closed base bake at 180°C for approx. 20 minutes.

### 3. SENSORY

Taste:	sweet, lemon
Odor:	odourless
Colour:	white to light yellow
Texture:	powder

### 4. INGREDIENT LIST

Ingredients	Description	E-Nr.	Source
Sugar			Sugar beet
Hen's EGG white powder (barn)			Hen's egg, barn
Modified starch	Acetylated distarch phosphate	E1414	Potato
Acid	Citric acid	E330	
Natural lemon flavouring with other natural flavourings			

### 5. NUTRITIONAL VALUES

Nutritional data per 100g product

Energy KJ	1.675
Energy Kcal	394
Fat total	0,0 g

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Saturated Fat	0,0 g
Carbohydrates total	93,3 g
Mono-Disaccharides	87,7 g
Protein total	5,1 g
Salt	0,2 g
Sodium	96,7 mg
Fiber	0,0 g

#### 6. MICROBIOLOGICAL PARAMETERS

Microbiological data	Maximum	Method
Total viable count	1.000 cfu	QC1520
Yeasts	100/g	QC1520
Moulds	100/g	QC1520
Enterobacteriaceae	10/g	QC1520
Salmonella	/25G	QC1520

#### 7. PHYSICAL / CHEMICAL PARAMETERS

Parameters	Minimum	Maximum	Method
Bulk density	500,0 g/l	600,0 g/l	QC1521
Water content		4,0 %	QC1508

#### 8. PACKAGING / STORAGE CONDITIONS

Primary packaging: Compound foil  
Secondary packaging: cardbox

Shelf life: 24 months  
Storage conditions: 18 - 24°C

#### 9. GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

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### 10. ALLERGENES (according to alba)

+ = present, - = absent, ? = may contain traces

Cow's milk protein	?	
Lactose	?	
Hen's egg	+	Hen's EGG white powder (barn)
Soy protein	?	
Soy oil	-	
Gluten	?	
Wheat	?	
Rye	-	
Beef	-	
Pork	-	
Chicken	-	
Fish	-	
Molluscs and crustaceans	-	
Maize	+	Natural lemon flavouring with other natural flavourings
Cocoa	-	
Legumes / Pulses	-	
Nuts	-	
Peanuts	-	
Sesame	-	
Glutamate (E620 - E625)	-	
Sulphite (E220 - E228) > 10ppm	-	
Coriander	-	
Celery	-	
Carrot	-	
Mustard	-	
Lupine	-	

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### 11. ALLERGENES (according to FIC)

+ = present, - = absent, ? = may contain traces

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	?	
Crustaceans	-	
Eggs	+	Hen's EGG white powder (barn)
Fish	-	
Peanuts	-	
Soy	?	
Milk and products thereof (including lactose)	?	
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia, Queensland nuts)	-	
Celery	-	
Mustard	-	
Sesame	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	-	
Lupine	-	
Molluscs	-	

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## 12. ADDITIONAL INFORMATION

### Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)  
Regulation (EU) 231/2012 (specifications for food additives)  
Regulation (EU) 1169/2011 on the provision of food information to consumers  
Regulation (EC) 1334/2008 (flavourings)

### Certification:

BRC

### Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

### Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

### Packaging materials:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

### Suitability of the product for:

Diets	Suitability
Celiacs	no info
Halal	yes
Kosher	no
Lactose intolerance	no info
Vegans	no
Vegetarians	yes

Certificates	Availability
Kosher Certificate	no
Halal Certificate	yes

According to our knowledge any information mentioned above is correct and true.  
Relevant parameter for release are subject to control of versions.  
No update service.