

Product Specification

Thursday, 19 September 2019

CAKE AND SPONGE PRODUCTS - MILK POWDER & EGG EXTENDER

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| Product Name: | NUVERSOY | | | | | | | | | | | | | | | | | | |
| Product Code: | 324010 | | | | | | | | | | | | | | | | | | |
| Description: | Powder | | | | | | | | | | | | | | | | | | |
| Function: | Egg extender for all types of sponges and cakes. | | | | | | | | | | | | | | | | | | |
| Usage: | One part Nuversoy to 3 parts of water | | | | | | | | | | | | | | | | | | |
| Ingredient Listing: | Soya Flour, Skimmed Milk Powder, Maize Starch, Whole Egg Powder, Modified Maize Starch. | | | | | | | | | | | | | | | | | | |
| Packaging: | Bag 25 kg. | | | | | | | | | | | | | | | | | | |
| Shelf Life & Storage: | Cool and Dry Conditions 360 days | | | | | | | | | | | | | | | | | | |
| Nutrition Information (per 100g): | <table><tr><td>Energy kJ</td><td>1729</td></tr><tr><td>Energy Kcal</td><td>412</td></tr><tr><td>Protein g</td><td>33.3</td></tr><tr><td>Carbohydrate g</td><td>33.4</td></tr><tr><td>Carbohydrate (of which sugars) g</td><td>17.3</td></tr><tr><td>Fat g</td><td>14.6</td></tr><tr><td>Fat (of which saturates) g</td><td>2.7</td></tr><tr><td>Fibre g</td><td>6.8</td></tr><tr><td>Salt g</td><td>0.4</td></tr></table> | Energy kJ | 1729 | Energy Kcal | 412 | Protein g | 33.3 | Carbohydrate g | 33.4 | Carbohydrate (of which sugars) g | 17.3 | Fat g | 14.6 | Fat (of which saturates) g | 2.7 | Fibre g | 6.8 | Salt g | 0.4 |
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| Allergens: | Milk (Including lactose) - Skimmed Milk Powder Egg - Whole Egg Powder Soya - Soya Flour | | | | | | | | | | | | | | | | | | |
| Typical Analysis: | <table><tr><td>Total viable count</td><td>Max 1000/g</td></tr><tr><td>Total Enterobacteriaceae</td><td>Max 100/g</td></tr><tr><td>E.Coli</td><td>Absent in 10g</td></tr><tr><td>Yeast and moulds</td><td>Max 100/g</td></tr></table> | Total viable count | Max 1000/g | Total Enterobacteriaceae | Max 100/g | E.Coli | Absent in 10g | Yeast and moulds | Max 100/g | | | | | | | | | | |
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