

PRODUCT DATA SHEET

CRUSTOFANCY MANGO

Mango Flavoured Filling

PRODUCT DESCRIPTION

CRUSTOFANCY MANGO is a ready to use filling, flavoured with Mango. The product shows unique characteristics in flavor and consistency.

INGREDIENTS

Sugar, Water, Liquid Glucose, Emulsifier (INS420(ii)), Modified starch (INS1442), Acidity regulator (INS330), Preservatives (INS202, INS211), Colours (INS102, INS110), Flavour (Mango).

SPECIFICATION

Physico-chemical

Parameter	Standard
Appearance	Soft glossy paste.
Colour	Yellow to orange, typical to Mango
Flavour	Sweet Mango
Soluble Solids	47 – 49
pH	3.2 – 4

Microbiological

Parameter	Unit	Standard
Total Plate count	Cfu/g	200 max
Yeast & Mould	Cfu/g	100 max
Coliform	Cfu/g	Absent

Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	gm	43
Protein	gm	Less than 0.5
Fat	gm	Less than 0.5
Energy value	K. Cal	174.5

ALLERGEN DETAILS

Allergens	Substance Contained ¹
Celery	No
Cereals containing Gluten ²	No
Fish	No
Crustaceans	No
Egg and Egg products	No
Milk (including lactose)	No
Lupin	No

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Molluscs	No
Mustard	No
Nuts ³	No
Peanuts	No
Sesames	No
Soy	No
Sulphur dioxide and sulphites(>10mg/kg)	No

1. Definition of substances according to EU Regulation 1169/2011, as amended. List covers allergens mentioned in 21

USC 301 (US) and GB 7718-2011 (china)

2. ie, wheat , Rye, Barley, Oats, Spelt, Kamut,

3. ie, almond, hazelnut, walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut

APPLICATION

- Can be used for decorating the cakes / other baked products.
- Apply directly. No need to dilute.
- Can be used as a filling in layered cakes.
- Can be mixed with cream and used as a filling.

INSTRUCTIONS FOR USE

1. Take desired quantity of Crustofancy Mango in a bowl and stir very softly.
2. Apply directly – No need to add water.

PACKING

1Kg & 2.5Kg Plastic Pails

STORAGE

Always close the lid when not in use. Refrigerate once opened. Do not freeze.
Store in a cool and dry place in hygienic conditions away from sunlight.

SHELF LIFE

Best before 9 Months from the production date under suggested storage condition.