

TIRAMISÙ SAVOIARDI



Frozen pastry product. The renowned original italian cake.

"Savoiardi biscuits", coffee liqueur, all covered with "mascarpone" cream, topped with a dust of cocoa powder.

Image for Illustrative purposes only



Weight: 1000 g ⊖



Selling Unit Code: 3222127



EAN code: 8008207721058 **UPC** code: 826069721058



Ingredients: Filling 55% [water, sugar, MASCARPONE CHEESE 13.8% (CREAM, acidifier: citric acid), vegetable fats (palm, palm kernel), MILK proteins, marsala wine, modified starch, emulsifiers: mono-diglycerides, diacetyl tartaric esters of mono-diglycerides, SOY lecithin; stabilizers: sorbitol syrup, hydroxypropyl cellulose; EGG yolk, vegetable fiber, flavors, thickeners: guar gum, xanthan gum; salt, color: vegetal carotenes); Coffee syrup 24% (water, glucose-fructose syrup, alcohol, instant coffee 2.3%, flavors); Ladyfingers 19% (WHEAT flour, sugar, EGGS 26%, raising agents: sodium bicarbonate, ammonium bicarbonate; glucose syrup, natural flavors, salt); Cocoa decoration 2% (cocoa 50%, dextrose, WHEAT starch, sugar, vegetable fats (palm kernel, coconut), flavors). May contain traces of NUTS.



Average nut

| tritional values for 100 g: | |
|-----------------------------|--|
| 242 kcal | |
| 1015 kJ | |
| 8,6 g | |

| Fats | 8,6 g |
|--------------------|-------|
| of which saturated | 6,8 g |
| Carbohydrate | 37 g |
| of which sugars | 22 g |
| | |

Fibres 1,7 g Protein 3,0 g Salt 0,23 g



Microbiological Characteristics:

| Total aerobic | UFC/g < | 500.000 |
|------------------------|-----------|--------------|
| Total coliform | UFC/g < | 1000 |
| Escherichia coli | UFC/g < | 10 |
| Mold | UFC/g < | 500 |
| Yeast | UFC/g < | 1000 |
| Staphylococcus aureus | UFC/g < | 10 |
| Listeria monocytogenes | UFC/g abs | ent in 25 g. |
| Salmonella | UFC/g abs | ent in 25 g. |



Shelf Life:

Energy

18 months. Once the product has been defrosted, store in refrigerator (4°C/39°F) up to 3 days.



Allergens declaration:

Gluten, milk, eggs and soy. May contain traces of nuts.



Defrosting/Cooking instructions:

Defrost for 1-2 hours at room temperature (21-22°C / 70-72°F) or 5-6 hours in the fridge (4°C/39°F).



Backaging sizes:

Primary pack weight (g) 260 Primary pack size (cm) 43x15,5x10,5(h) Master carton size (cm)





Palettization: ΕU USA 80x120 100x120 Pack per layer 13 16 Masters per layer 18 18 Layers Total per Pallet 234 288 Pallet weight Kg 310 385



Transport mode:

Keep Frozen at -18° C

refreeze once defrosted.

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