 <p>Molino Soncini Cesare</p>	<p>Molino Soncini Cesare strada Bassi dei Folli 141/A 43030 Porporano (PR) 0521 641132</p>	<p>DATA-SHEET FOR GLUTEN AND LACTOSE FREE POWDER SHORTCRUST MIX</p> <p>Code: DDODD01000000G</p>	<p>DRAFT Emission: 15/02/2011 Version: 04 of 14/05/2015 Pag.: 1 of</p>
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PRODUCT DESCRIPTION: powder mixture for gluten-free short-crust pastry preparation, for professional use.

Ingredients: Sugar, Rice flour, Corn flour, Vegetable bamboo fibre, Stabiliser: xanthano gum; Salt, Raising agents: acid sodium bicarbonate (E500ii), disodium diphosphate (E450i); Flavouring.

CHARACTERISTICS OF USE: ideal for the realization of traditional sweet dried. In particular it's ideal for preparation short crust pastry and biscuits gluten free.

INSTRUCTIONS FOR USE:

Short crust pastry preparation

Ingredients: 500 grams of powdered mix; 200grams of butter; 2 eggs

Soften the butter and add it at the prepared powder until you obtain a grainy and sandy compound. Add the eggs and use the machine paddle at a lower speed until the mixture is smooth (about 6 minutes) - alternatively knead by hand until smooth. Cover with plastic film, and leave to rest in the fridge for 20 minutes. The dough must be cold before we roll out a small portion with the rolling pin (to a thickness of 0.5cm) and place it in a buttered spring mould. Cover the rest of the rolled-out dough with jam or cream suitable for baking. Cut the extra dough into thin strips, and place in the traditional criss-cross pattern across the cake. Bake at 180°C for about 35-45 minutes.

Biscuits


Ingredients: 500 grams of powdered mix; 200grams of butter; 2 eggs; preferred jam or cream for baking

Prepare and roll out the shortcrust as above, to a thickness of 0.5cm. Now use a cutter or a glass to form into the biscuit shape of your choice, before placing on a baking tray covered with baking paper. Bake at 170°C for 15-20 minutes.

MICROBIOLOGICAL CHARACTERISTICS

Total plate count	:	< 500.000	cfu/g
Yeasts	:	< 2000	cfu/g
Moulds	:	< 2000	cfu/g

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FOOD SAFETY:

Heavy metals	:	in accordance with legal limits
Mycotoxins	:	in accordance with legal limits
Pesticides	:	in accordance with legal limits
Ionizing treatments	:	Absent


ORGANOLEPTIC PROPERTIES:

Flavor	:	vanilla
Color	:	yellow
Aspect	:	powder
Odor	:	characteristic
Foreign substances	:	Absent

NUTRITIONAL INFORMATION (related to 100g of product):

Protein (N X 6.25)	: 4,05g
Total fat	: 0,57 g
<i>of which saturated fat</i>	: 0,11 g
Carbohydrates	: 87,5 g
<i>of which sugars</i>	: 36,2 g
Dietary fiber	: 5,7 g
Salt	: 0,53 g
Energy	: 1632 kJ/ 385 kcal

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ALLERGEN INFORMATION

(Annex IIIa to Directive 2003/89/EC of 10/11/2003 and subsequent amendments)

ALLERGEN	PRESENT in the product	INGREDIENTS CROSS-CONTAMINATION
- Gluten containing cereals (i.e. Wheat, rye, barley, oats, spelt, kamut or their hybrids) and their derivatives.	<20ppm	no
- Shellfish and shellfish made products	no	no
- Eggs and egg made products	no	no
- Seafood and seafood-based products	no	no
- Peanuts and products made from peanuts	no	no
- Soy and products made from soy	no	**yes
- Milk and milk made products (including lactose)	no	no
- Nuts, i.e. almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoiesis</i> (Wangenh) K.Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derivatives	no	no
- Celery and products made from celery	no	no
- Sesame seeds and products made from sesame seeds	no	no
- Mustard and mustard-based products	no	no
- Sulfur dioxide and sulfites in concentrations of > 10 mg/kg or 10 mg/l expressed as SO ₂	no	no
- Lupins and lupin-based products	no	no
- Molluscs and products made from molluscs	no	no

** May contains traces in corn flour due to cross-contamination from seeds in fields or during transport to mills

INFORMATION ABOUT THE USE OF GMO:

All the ingredients used in the products have the following characteristics:

They do not contain, and are not made of genetically modified organisms


SHELF-LIFE: to be defined.on packaging, six months from date of production

STORAGE CONDITIONS : Store in a clean, dry, cool, ventilated place far from direct sources of heat. The product is sensitive to moisture and must always be carefully sealed after use.

SHIPPING CONDITIONS : No particular conditions are required: the vehicle must be suitable for transporting food and ensure appropriate hygiene conditions.

PACKAGING: to be defined.

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 <p>Molino Soncini Cesare</p>	<p>Molino Soncini Cesare strada Bassi dei Folli 141/A 43030 Porporano (PR) 0521 641132</p>	<p>DRAFT THECNICAL SPECIFICATION MIX FOR SWEET DRIED GLUTEN FREE Code: DDODD01000000G</p>	<p>DRAFT Emission: 15/02/2011 Version: 04 of 14/05/2015 Pag.: 4 of</p>
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MODE OF USE: According to principles of good industrial practice.

PALLET COMPOSITION: to be defined.

INFORMATION NOTE: Produced with HACCP internal plant controlled procedures. Although not provided, reference is made to the existing legislation on food safety.

INFORMATION NOTE PRODUCT CODE: *Draft code*

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