 <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 POWDERED GLUTEN- FREE MIX FOR SOFT CAKES Code: DDWCK01000000G</p>	<p>DRAFT Emission: 15/02/2011 Version: 04 of 14/05/2015 Pag.: 1 of</p>
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PRODUCT DESCRIPTION: powdered gluten-free mix for making soft cakes, for professional use.

Ingredients: Sugar, Corn starch, Potato starch, Alpha-dextrin, Rice-protein, Bamboo fiber, Raising agents: acid sodium carbonate (E500ii), disodium diphosphate (E450i); Stabiliser: xanthan gum, guar gum, salt, Flavoring.

USE: ideal for making traditional soft cakes like Angel Cake, Muffins, and other soft cakes.

INSTRUCTIONS FOR USE:

Basic recipe - Angel cake

Ingredients: 450 grams of powdered gluten-free soft cake mix; 4 whole eggs; 225 grams of butter (or margarine)

Whisk in a mixer the melted butter with the eggs for about 10 seconds. Add the powder mix and whisk until stiff at a medium-high speed for about 90 seconds.

Pour the dough into a greased baking tin and cook in a pre-heated oven at 180 °C for about 40 minutes.

Chocolate cake

Ingredients: 450 grams of powdered gluten-free soft cake mix; 5 whole eggs; 225 grams of butter (or margarine), 125 grams of dark chocolate drops or flakes.

Whisk together the melted butter with the eggs for about 10 seconds, and then add the powdered mix and the chocolate drops, and whisk until stiff, at medium-high speed for about 90 seconds.


Pour the dough into a greased baking tin and bake in a pre-heated oven at 180°C for about 40 minutes.

Muffins

Ingredients: 500 grams of powdered gluten-free soft cake mix; 4 whole eggs; 250 ml sunflower seed oil or butter.

Whisk together all the ingredients at medium-high speed for about 2 minutes. Pour the dough into greased muffin moulds and bake in a pre-heated oven at 190°C for about 15-20 minutes.

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MICROBIOLOGICAL CHARACTERISTICS:

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

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 CHARACTERISTICS:

Flavour	:	neutral
Colour	:	white
Aspect	:	powder
Smell	:	characteristic flour smell
Foreign substances	:	Absent

GENETICALLY-MODIFIED INGREDIENTS: All the ingredients used in this product have the following characteristics:


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

SHELF-LIFE: as stated on confection, 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.

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INFORMATION ABOUT ALLERGENIC COMPONENTS
(Annex IIIa to Directive 2003/89/EC of 10/11/2003 and subsequent amendments).

TYPE OF ALLERGEN	Present in the product	Present in the plant	Cross contamination in ingredients
- Cereals containing gluten (i.e. grain, rye, barley, oats, spelt, kamut or their hybrids) and their by-products.	<20ppm	No	No
- Shellfish and products made from shellfish	No	No	No
- Eggs and products made from eggs	No	No	No
- Seafood and seafood-based products	No	No	No
- Peanuts and products made from peanuts	No	No	No
- Soya and products made from soya	No	No	*Yes
- Milk and products made from milk (including lactose)	No	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 by-products	No	No	No
- Celery and products made from celery	No	No	No
- Sesame seeds and products made from sesame seeds	No	No	No
- Mustard and mustard-based products	No	No	No
- Sulphur dioxide and sulfites in concentrations of >10 mg/kg or 10 mg/l expressed as SO ₂	No	No	No
- Mollusks and products made from mollusks	No	No	No
- Lupins and lupin-based products	No	No	No

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

PACKAGING: to be defined.

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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