



DATA SHEET  
HEALTHY RAW MATERIALS



## INDUSTRIAL CROQUETTE GLUTEN FREE

### POWDERED FORMULA FOR CROQUETTES AND BÉCHAMEL ELABORATION

This product complies with the requirements of the European law for food and food ingredients. This includes labelling, hygiene, food additives, GMOs, irradiation, pesticides and other contaminants requirements.

### PHYSICAL AND NUTRITIONAL SPECIFICATIONS

PARAMETER		SPECIFICATIONS
MOISTURE (Max.)	%	< 15
ENERGY VALUE	Kcal/kJ	347,5/1454
PROTEIN	g	0,9
CARBOHYDRATES	g	85,5
Of which SUGAR	g	0
FATS	g	0,5
Of which SATURATED	g	0,02
SALT	g	1,1
GLUTEN	ppm (mg/Kg)	< 10
ASH	g	0,1
<b>GRANULAR SIZE</b>		
B/250	%	>95
<b>MICROBIOLOGICAL SPECIFICATIONS</b>		
TOTAL PLATE COUNT 10g	cfu /g	< 10.000
YEASTS AND MOULDS 10g	cfu /g	< 10.000
ESCHERICHIA COLI 10g	cfu /g	< 100
SALMONELLA 25g	cfu /25g	Absence.

### OTHER RELEVANT INFORMATION

#### INGREDIENTS

Corn starch, potato starch, rice flour, salt, corn flour, emulsifier (lactic acids esters of mono- and diglycerides of fatty acids) and flavour.

#### APPEARANCE AND PACKAGING

Product in powdered form, packaging in 20kg multiwall paper bags with printed label.

Flavour  
Colour

Nutmeg  
White

#### BEST BEFORE DATE AND STORAGE

15 month. Keep in dry, dark and cool place (Max. relative humidity. 65%) between 18-25°C. Store well closed in original packaging.

#### INSTRUCTIONS TO COOK (for 100g MIX)

- 1º.- Melt in a bowl 4g butter. Add 80g fill and wrap well with a spatula.
- 2º.- Add 100g MIX and adding milk until you have a fine and homogeneous dough (approx. 1,5L). All over a heat source.
- 3º.- Allow the dough to cool 30 or 40'.
- 4º.- Form a small pieces.
- 5º.- Dip in beaten egg and once in breadcrumbs.
- 6º Fry them in plenty of very hot oil. (It must fully cover the croquette).

## CROQUETTE BÉCHAMEL GLUTEN FREE

### POWDERED FORMULA FOR CROQUETTES AND BÉCHAMEL ELABORATION

#### ALLERGEN INFORMATION

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According with Regulation (EU) 1169/2011 and subsequents changes	Presence in our facilities	Presence in the end product
Cereals containing gluten and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	X	X
Milk and products thereof (including lactose)	-	-
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Molluscs and products thereof	-	-
Lupin and products thereof	-	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>	-	-