

Product Specification

Tuesday, 14 May 2024

Icings and Fillings - Creams**03/20-I****Product Name:** PETTINA CREAM STABILISER**Product Code:** 4140**Description:** Powdered Cream Stabiliser**Function:** To stabilise and sweeten fresh whipped cream. Retards breaking down or weeping of cream.**Usage:** Used at the rate of 10% on cream.**Ingredient Listing:** Sugar, Stabiliser (401,450), Modified Starch (1422), Gelatine.**Packaging:** 4140-51 Plastic bag 15 kg, 4140-31 Plastic bag 4 kg 3.**Shelf Life & Storage:** Cool, dry and dark conditions up to 12 months

Nutrition Information (per 100g):	Energy - kcal	377
	Energy - kj	1580
	Protein g	0.4
	Fat - Total g	0
	Fat - Saturated g	0
	Carbohydrate - Total g	98.8
	Carbohydrate - Sugar g	94.9
	Dietary Fibre g	0
	Sodium mg	264

No added Allergens**GMO Status:**

Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

General:

This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.

Product manufactured on plant that handles wheat, soy, milk, egg, tree nut and seed products.