Technical Data Sheet



Document Number: 50-04-02

Effective Date: Mar 2017

Version: C

Page 1/3

ONE STEP TIRAMISU K

Material : 4009020	UPC : 622001088490
Item : N/A	F Number : N/A
Data Sheet Version : 02	Validation Date : 08-01-2018

Product Description

A one-step mix in powder form

Usage Information

Usage rate / recipe:

100 %

Application / method:

Used in the production of the famous Italian dessert, tiramisu.

Ingredient List

Sugar, Glucose syrup, Fully hydrogenated palm kernel oil, Modified milk ingredients, Fully hydrogenated coconut oil, Dried glucose syrup, Dextrose, Mono- and diglycerides, Gelatin, Acetylated mono- and diglycerides, Dried whole egg, Cheddar Cheese, Dipotassium phosphate, Microcrystalline cellulose, Natural flavour, Salt, Sodium citrate, Carrageenan, Sodium stearoyl-2-lactylate, Xanthan gum, Beta carotene. MAY CONTAIN WHEAT

Country of Origin

Made in Canada from domestic and imported ingredients

Physical and Chemical Parameters

Characteristic	Method	Min	Max	Unit	Target Value
Dry Slick /Colour Evaluation	Pekar Slick Test (AAAC 1410)	-	-	-	Matches Standard (100)
Sieve Check	Visual Sieve Check	-	-	-	Conform
Physical Aspect of Product	Visual Inspection	-	-	-	Conform
Organoleptic Analyses	Sensory Evaluation	-	-	-	OK
Texture Stability	Visual Inspection	-	-	-	Soft
Density	Gravimetry	0.300	0.450	g/ml	Within Min/Max Range

Organoleptic Characteristics

Method	Description	Standards
TP 40-007	Aroma	Compares to standard
TP 40-007	Colour	Compares to standard
TP 40-007	Flavour	Compares to standard

Microbiology (Indicative values)

Description	Max	Units
Total Plate Count	10,000	CFU/g
Yeast and molds	50	CFU/g
Coliforms	10	CFU/g
E. coli	10	CFU/g
Salmonella	Absent / 25g	-

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Page 2/3

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Nutritional Information (Average per 100 g)

Genesis R&D - calculated

Nutrient	Value Per 100g	Unit
Calories	490.17	kcal
Total Fat	22.91	g
Saturated Fat	22.18	g
Trans Fatty Acids	0.06	g
Cholesterol	12.36	mg
Sodium	352.37	mg
Potassium	401.86	mg
Total Carbohydrate	66.35	g
Dietary Fibre	0.42	g
US FDA - Dietary Fiber	0.42	g
Sugars	58.16	g
Polyols	0	g
US FDA - Added Sugars	53.82	g
Protein	4.76	g
Moisture	3.91	g
Ash	2.08	g
Vitamin A	37.44	RE
Vitamin C	0.08	mg
Calcium	61.50	mg
Iron	0.20	mg
Vitamin D	2.35	IU

The nutritional values provided on this report are based on compositional calculations obtained from the USDA nutritional database along with supplier data sheets. Though these values are typical representations of the stated product from reliable sources, there is no guarantee that the nutritional values provided are an exact match to experimental values.

Kosher Status

☐ Kosher Pareve COR322
▼ Kosher Dairy COR322D
☐ Not Kosher
☐ Other Certifications

*GMO Information
$\hfill\square$ Not derived from and does not contain derivatives of GMOs.
May be derived from or contain derivatives of GMOs.
☐ Derived from or contain derivatives of GMOs.
*Based on supplier guarantees where applicable. Final product has not undergone DNA testing.

GFSI Quality Information

BRC Global Standard Certification

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Page 3/3

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Allergen Information

Allergen	In Product	On Line	In Plant
Peanuts or Derivatives	No	No	No
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios or walnuts)	No	No	No
Coconut or Derivatives	No	No	Yes
Eggs or Egg Derivatives	Yes	Yes	Yes
Dairy or Dairy Derivatives	Yes	Yes	Yes
Soya or Soya Derivative (excluding highly-refined soya oil)	No	Yes	Yes
Gluten (wheat, rye, oats, barley, triticale, kamut, spelt)	May Contain	Yes	Yes
Sesame Seeds or Sesame Derivatives	No	No	No
Mustard Seeds or Mustard Derivatives	No	No	No
Sulphites (sulphur dioxide > 10 ppm)	No	Yes	Yes
Fish / Crustaceans / Shellfish or their products	No	No	No

^{*}Effective Allergen Control procedures are in place to prevent cross-contamination throughout all steps of transportation, production, warehousing.

Storage Conditions and Shelf Life

Product should be stored off the floor and away from strong odors, direct sunlight, and frost in a clean and dry location at temperatures between 16-20°C with a maximum R.H of 65%.

Shelf Life is 9 months from the manufacture date provided that the product is stored under the stated conditions above in its original unopened package.

Packaging Information

Packaging	Pallet Description	Pallet	Qty	Unit
Multi-wall paper bag – 10 kg net	Shrink-wrapped, slip sheet, wooden pallet	8/tier x 12 high	960	kg

Lot Traceability Explanation

Lot traceability information is located on the side of the bag in the following order:

Material number / Batch number / Production date / Best before date i.e. '4003842 BATCH: 0001518067 PDATE: 2017-JA-23 BB/MA: 2017-JL-23'

The material number begins with "4" and is seven digits in length (4003842). Each Puratos product has a unique material number for easy product identification. Batch numbers are automatically generated by SAP in chronological order and are 10 digits in length (0001518092). Production and best before dates use the following format: YYYY-MM-DD.

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