

Super structure - 2 kg



Ref DGF: 08276 / Barcode: 3584730 08276 7
(Revised on: 01/29/2014)

SUPER STRUCTURE is a stabilizing agent for ice creams.

Homogeneous powder with a sweet taste. Colour: cream to light yellow

Packaging :

PE plastic tub.

Net weight : 2 kg = 4 Lbs 6 oz

Gross weight : 2.15 kg = 4 Lbs 11 oz

Dimensions: height: 134.4mm x diameter 199mm

Labeling :

Label stuck on the tub :

- * Ingredients list
- * Shelf life : DD/MM/YYYY
- * Lot number : DD/MM/YYYY-XX

Ingredients :

Dehydrated wheypowder, dehydrated glucose syrup, emulsifier : mono and diglycerides of fatty acids, thickeners : (guar gum, locustbean flour, sodium alginate), egg powder.

Directions of use :

Combine 70-80g (2 oz 7/16-2 oz 13/16) of SUPER STRUCTURE with one litre of milk.

Mix with sugar and incorporate the other ingredients.

Advices :

Hygroscopic product : close carefully the packaging after use.

Preservation :

In its original packaging.

In a cool and dry area away from the direct sunlight.

Storage condition :

24 months

1 month after opening, in its packaging, well closed.