



**PRODUCT TECHNICAL SHEET
LYOFÉEELING**

PROD. CODE

BLACK CÜRRANT

**Rev: 00
Date: 23/07/19**

PRODUCT DESCRIPTION

Lyophilized whole black currant.

INGREDIENTS LIST

Lyophilized black currant.

PRODUCT ORGANOLEPTIC PROPERTIES

Texture: Whole berrie. Diameter ca. 5-12mm

Colour: Natural dark

Moisture: max. 4%

MICROBIOLOGICAL PROPERTIES

Mesophilic Aerobics: max. 10/g

Escherichia coli: max.10/g

Salmonella spp: absence/25 g

Moulds/yeasts: max 1000/g

DOSE/RATIO

As desired.

BEST BEFORE

Best before 24 months.

INDICATIONS AND PROPERTIES

Can be used on the final plating of sweet and savoury dishes, in the manufacture of cookies and chocolates, or rehydrate them to achieve the desired texture. It can be consumed directly or mixed with dairies.

DIRECTIONS FOR USE

Use directly, hydrated with water or blend it to gain a fine powder.



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NUTRITIONAL INFORMATION per 100 g

Theoretical calculations based on generally accepted average values per 100 g.

		per 100 g
Energy Value	kcal	290
	kJ	1200
Total Fat	g	1
Of which saturated	g	0,1
Total Carbohydrates	g	33
Of which sugars	g	33
Total dietary fibre	g	37
Protein	g	7
Salt	g	0
Sodium	g	0,01

ALLERGENS INFORMATION

It does not contain any allergens.

OTHER INFORMATION



Gluten Free



Vegan



Halal



Kosher

PACKAGING

120g.

STORAGE

Store in a cool and dry place away from direct sunlight, at a temperature below 25°C. It should not be placed directly on the floor. Once opened, use the desired amount and lit it quickly to avoid the contact with humidity.