

Commercial Name

SO EASY GANACHE 5 KG
Manufacturer code : BE - FB 001 – CE

Description

So Easy Ganache is a ready-to-use ganache made with noble ingredients (concentrated butter and 40% top quality chocolate). Its use is ideal for making a wide variety of pastry preparations.

Composition

Cover chocolate ('Chocolat de couverture') 40% (cocoa paste and low fat cocoa in powder (cocoa min. 70.4%), sugar, emulsifier : soya lecithin), glucose syrup, fresh skimmed milk, concentrated butter, sugar, water, moistening agent : sorbitol, preservative : potassium sorbate.

Properties

Thanks to its unique composition with a liquid butter basis, So Easy Ganache brings numerous advantages :

- time saving : easy to work, its smooth and unctuous texture allows an immediate use
- intense chocolate taste : well-balanced and artful marriage between bitterness and sweetness
- multiple usages : its unctuousity and its melting properties are ideal for incorporation in your cooked or raw preparations (brownies, chocolate cake, chocolate mousse, roll cake or pie 'black forest' (Forêt Noire), chou pastry (éclairs au chocolat), ...)

Typical Data (at production time)

Fat : 27.5%
Non fat dry matter : 79.5%
Humidity : 20.5%

Microbiological Information

Total Plate count: max. 1000 / g
Yeast and moulds : max. 10 / g
Enterobacteriaceae : max. 0 / g
Coliforms : max. 0 / g; E. coli : absence / g
Salmonella : absence / 25 g
Listeria monocytogenes : absence / g
Staphylococcus aureus : absence / g

Other Informations**Contaminants :**

- Heavy metals : according to EC regulation 1881/2006
- Dioxins : according to EC regulation 1881/2006
- Pesticides : according to EC directive 86/363
- Radioactivity : according to EC regulation 3954/87
- Mycotoxins : according to EC regulation 1881/2006

Ionizing treatment : absence

Allergen(s) : milk (milk proteins and lactose), soya (lecithin) ; chocolate may contain trace of nuts.

Genetically Modified Organism : absence

Nutritional Data (per 100 g)

Energy : 418 kcal (1748 kJ)

Proteins : 3.8%

Carbohydrates : 40%

Lipids : 27.5% in which :

Saturated fatty acids : 17.2%

Monounsaturated fatty acids : 9.4%

in which "trans" monounsaturated fatty acids : 0.4% (*)

Polyunsaturated fatty acids : 0.9%

in which "trans" polyunsaturated fatty acids: 0.1% (*)

Cholesterol : 0.04%

(*) : naturally present in milk fat (mainly vaccenic acid and conjugated linoleic acid or CLA).

Packaging

5 kg net weight plastic bucket

Storage conditions

Max. 12 months from production date when stored in a cool and dry place (max. 18°C). After opening, keep in refrigerator (4 to 6°C) and use within 4 weeks.

Virtually all our products are permitted in accordance with the legislation in many countries. We do, nevertheless, advise customers to check the appropriate legislation with regards to the application. The details given here are intended merely for information purposes and are in no way legally binding. Consequently we accept no responsibility in the broadest sense of the word, for damage that may result from application of this information. Furthermore, this information does not constitute permission to infringe patent and licence rights.

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