



Data Sheet

Base-Mix “Cappuccino“, Type: 5037

Coffee-cocoa-caramel-mix with flavour for products of “cappuccino“ type

Fields of Application

To add taste and colour in:

- dairy and dessert products
- fine bakery products and bakery mixes
- fillings and glazes
- confectionery
- ice-creams

Advantages

- easy use in liquid and powdered products
- no time-consuming weighing of separate components
- refinement of your products by labelling “coffee“



Product Information

Required Quantity: depending on the field of application 1 – 3 %

Composition: coffee-extract, cocoa powder, caramel, glucose syrup, flavour

Nutrition Facts: 100 g contain on average:

approx. 6 g	fat
approx. 9 g	protein
approx. 37 g	carbohydrate

Further Details:

appearance	:	dark brown, fine powder
odour/taste	:	cappuccino

Microbiological Data:

total plate count	pro g :	max. 5.000
mould	pro g :	max. 50
yeast	pro g :	max. 50
Enterobacteriaceae	in 1 g :	negative
E. coli	in 1 g :	negative
pathogenic micro-organisms	:	negative

Packaging: paper bags of 25 kg with inner PE-layer

Storage / Shelf Life: minimum of 12 months, when being stored in original packing in a cool and dry place (approx. 18° C and approx. 60 % relative humidity).

