

MAYOCREAM

Product code	SPMCR
Available formats	SPMCR250 · 250 g · Stand-up SPMCR1K · 1 kg · Bag
Origin	ITALY
Country of packaging	ITALY

The product

Professional blend developed to create stable egg-free emulsions, perfectly compatible with plant-based cuisine. Ideal for making vegan creams and sauces, velvety dressings, and sweet or savory creams.

Ingredients

thickener: E1442, dietary fibers (resistant dextrin, alpha-cyclodextrin), thickener: E412.

Usage and dosage

Use at 1%–5% of the total recipe depending on the application. Allows you to obtain instant emulsions, ready in seconds with an immersion blender or regular blender.

Shelf life

18 months from the production date.

Storage

Store in a cool, dry place. After each use, reseal the package and keep in a clean, cool environment. Only handle with perfectly clean and dry utensils.

Packaging materials

Bag: LDPE90. Label: PAP22.

Environmental information

PLASTIC. Check the regulations of your local municipality. It is declared that the materials used for the packaging of the product comply with European Union regulations, and are suitable for direct food contact. The original declaration of conformity is available upon request.

Statements

NON-GMO: this product does not contain, is not made of and has not been obtained from genetically modified organisms, in compliance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product not hazardous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRLs) of pesticides and with Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.

ADDITIVES AND PURITY CRITERIA: additives E1442 and E414 comply with the general provisions and market release requirements outlined in Regulation EC 1333/2008 and meet the specific purity criteria established by Regulation EU 231/2012.

GLUTEN FREE: In accordance with Regulation EC 828/2014 it can be labelled as "Gluten free" since the product may contain accidental gluten contamination up to a maximum of 20 mg/kg

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Nutritional information

Parameter / component	Quantity	Basis	% NRV
Energy	1211 kJ	Per 100 g	—
Energy	288 kcal	Per 100 g	—
Fats	< 0,05 g	Per 100 g	—
of which saturated	< 0,05 g	Per 100 g	—
Carbohydrates	58 g	Per 100 g	—
of which sugars	0,0 g	Per 100 g	—
Fibers	32 g	Per 100 g	—
Protein	2,0 g	Per 100 g	—
Salt	0,94 g	Per 100 g	—

Specific analyses and parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Moisture	<2	%	
Chemical-physical Total ash	<0.1	%	
Chemical-physical pH (50% DS)	4.0 - 5.5		
Chemical-physical Solubility	Min. 98	%	
Microbiological Total bacterial count	<300	cfu/g	
Microbiological Yeasts and molds	< 50	cfu/g	
Microbiological Bacillus cereus	<10	cfu/g	
Microbiological Escherichia coli	Absent/1 g		

Category / parameter	Specification	Unit	Method
Microbiological Salmonella spp.	Absent/25 g		

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Allergens and derived products

Presence in the product, in the facility, and risk of cross-contamination are separate pieces of information. “To be verified” does not indicate absence.

Category	In the product	In the facility	Cross-contamination risk
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk (including lactose)	No	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Further information

The information reported on this sheet, although accurate and drawn up to the best of our current knowledge, is for informational purposes only and releases Gioia Group s.r.l. from any responsibility related to improper use of the product in question.