

SPUME MOUSSE

Product code	SPSM
Available formats	SPSM250 · 250 g · Stand-up SPSM1K · 1 kg · Bag
Origin	ITALY
Country of packaging	ITALY

The product

Professional cold blend designed to create soft mousses, siphon foams and vegan meringues with a light yet stable texture. The balanced formulation allows for excellent results without eggs, dairy or gluten.

Ingredients

dietary fiber (resistant dextrin, citrus fiber, inulin from chicory), gelling agent: E461, potato protein isolate, thickeners: E412, E415, E1442.

Usage and dosage

10 g mix + 100 g water + 100 g sugar

Shelf life

18 months from production date

Storage

Keep the container tightly closed in a dry and well-ventilated place, away from food, feed, beverages and incompatible materials.

Packaging materials

bag: LDPE90, label: PAP22

Environmental information

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

Declarations

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

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

ADDITIVES AND PURITY CRITERIA: additives E412, E415, E1442, E461 comply with the general provisions and marketing requirements laid down by EC Regulation 1333/2008 and meet the specific purity criteria set out by EU Regulation 231/2012

GLUTEN FREE: In accordance with EC Regulation 828/2014 may be labeled as "Gluten free" as 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	879 kJ	Per 100 g	—
Energy	213 kcal	Per 100 g	—
Fat	<0,5 g	Per 100 g	—
of which saturates	<0,5 g	Per 100 g	—
Carbohydrates	5,8 g	Per 100 g	—
of which sugars	<0,5 g	Per 100 g	—
Fibre	65 g	Per 100 g	—
Protein	11 g	Per 100 g	—
Salt	0,51 g	Per 100 g	—

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Moisture	< 2	%	
Chemical-physical Ashes	< 0.1	%	
Chemical-physical Solubility	> 98	%	
Chemical-physical pH	4.0 - 5.5		
Microbiological Total aerobic count (cfu/g)	< 300	cfu/g	
Microbiological Moulds and yeasts (cfu/g)	< 50	cfu/g	
Microbiological Escherichia coli	Absent/ 1 g		
Microbiological Staphylococcus aureus	Absent/ 1 g		

Category / parameter	Specification	Unit	Method
Microbiological Salmonella spp	Absent/ 25 g		
Microbiological Bacillus cereus	<10	cfu/g	

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Allergens and derived products

Presence in the product, in the facility and risk of cross-contamination are separate 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
Soybeans	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 provided in this sheet, although accurate and prepared to the best of our current knowledge, is for information purposes only and releases Gioia Group s.r.l. from any responsibility regarding improper use of the product concerned.