

TATUA FARMS MASCARPONE



WHAT IS IT?

Tatua Farms Mascarpone is a smooth Italian-style soft cream cheese. It is velvety, slightly acidic and has a texture similar to stiff whipped cream. Mascarpone can be used in both sweet and savoury applications.

PRODUCT APPLICATIONS

- Use as is from the pack, or for *delicious flavour variants* add sweeteners (such as icing sugar or honey), or flavours (cinnamon, chocolate, or grated coffee beans).
- Use as a *dessert accompaniment* in place of cream.
- Create desserts such as *tiramisu, cheesecakes, icecream and gelato*.
- Use in savoury applications such *pasta sauces, risottos, soups*.
- *Use as a spread* for sweet biscuits, bagels, bread.
- For recipes using Tatua Farms Mascarpone please visit www.tatuafoods.com or contact Tatua Foods.

SUITABLE APPLICATIONS

Acid Stable	Can be combined with all acidic ingredients such as soft and hard cheeses, fruit and coffee.
Heat Stable	Mascarpone is heat stable - suitable for savoury baked applications where it is heated to high temperatures for long periods.
Alcohol Stable	Mascarpone can be combined with all alcohol e.g.: pasta sauce with white wine.
Freeze /Thaw Stable	Mascarpone is freeze thaw stable both on its own and when added to other ingredients.

SHELF LIFE

- 9 months unopened.
- 7 days opened.

PACKAGING

Pack Size	250g x 12 1kg x 12
Packaging Type	Aseptic Prepac



DIETARY IMPLICATIONS AND APPROVALS

Religious Approvals	Halal
Vegetarian Suitability	Lactovegetarian*
Allergen Statements	Contains Milk Products Gluten Free

*Suitable for consumers who eat animal products, e.g. honey but no meat or eggs. Dairy Products are permitted

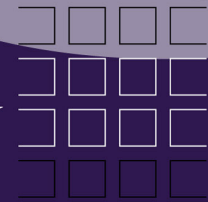
INGREDIENTS

Ingredient	Additive Code No.
CREAM	
THICKENER	1422
FOOD ACID	330
VEGETABLE GUM	407

CONTAINS 35% MILKFAT

NUTRITION INFORMATION

	Avg Quantity per Serving	Avg Quantity per 100g
Servings per package: 250g - 5 1kg - 20		
Serving size: 50g		
Energy	700kJ	1400kJ
Protein	0.8g	1.6g
Fat, total	17.5g	35.0g
- saturated	11.6g	23.1g
Carbohydrate	2.4g	4.7g
- sugars	1.2g	2.4g
Sodium	26mg	52mg
Gluten	0mg	0mg



TYPICAL PHYSICAL/FUNCTIONAL PROPERTIES

Colour	Pale cream
Flavour	Full rounded cream
Body and Texture	Thick and creamy

TYPICAL MICROBIOLOGICAL ESTIMATES

As a UHT product there are no microorganisms present. Each batch is verified as commercially sterile prior to release.

STORAGE AND DISTRIBUTION

Keep refrigerated between 2-6°C at all times. These conditions are necessary to maintain the excellent functional properties of the Mascarpone.

PACKAGING INFORMATION

Product Code	PP59	PP60
Pack size	1kg	250g
Pack Type	Aseptic Prepac	Aseptic Prepac
Pack Closure	Non resealable	Non resealable
Barcode (inner)	9414997006432	9414997006449
Barcode (outer)	19414997000864	19414997000871
Unit Dimensions (mm) (HxWxD)	235 x 155 x 55	135 x 102 x 40
Carton		
Units per carton	12	12
Dimensions(mm)		
outer (HxWxD)	224 x 374 x 204	128 x 247 x 272
Gross wgt (kg)	12.47	3.35
Palletisation		
Cartons per layer	13	16
Layer/Pallet	4	5
Total Cartons	52	80
Container Load (20 ft)	1540	4840

CODING

- Best before date and batch number are marked on each package and carton.
- All cartons are sequentially numbered.