

PRODUCT NAME	VİZYON SELECT WHITE ECLAIR SAUCE		
INGREDIENTS	Sugar, Fully Hydrogenated Vegetable Oil (palm), Whey Powder, Skimmed Milk Powder, Emulsifier (Sunflower Lecithin E 322), Flavouring (Vanillin).		
DIRECTIONS FOR USE	Melt Vizyon Select Eclair Sauce in a Bain-Maire till the sauce reaches a smooth and spreadable texture. Then cool it down to 30-40 °C and apply onto pate a choux, cakes and cookies for decoration.		
PHYSICAL and CHEMICAL ANALYSIS	Analyse Name	Product Standard	Reference
	Particle Size	17 - 23 mic.	IOCCC38(1990)
	Humidity	Max. 2 %	IOCCC1(1952)
	Total Fat Substance	% 35 ± 1,0	IOCCC14(1972)
	Casson Viscosity (Pa.s)	0,9 – 1,8	IOCCC2000
	Flow Point (pa)	2,5 – 4,2	IOCCC2000
MICROBIOLOGICAL ANALYSES	Salmonella	Absent in 25g	
ALLERGEN	Contains milk products. May contains traces of hazelnut and soy products.		
REGULATIONS	Turkish Food Codex		
	European Regulations (Eurlex)		
STORAGE	Store at 18 - 20°C in an odourless place. Do not put it in the fridge. Protect from excessive heat changes and direct sunlight.		
SHELF LIFE	Shelf life is 24 months from production date.		
PACKAGING	The product is packaged according to 6 kg PP bucket.		
SHIPMENT	Products should be shipped without any pest, pest residue, glass, wood, metal and foreign material. Upper side of the vehicle should be closed with clean calash during transport.		
COMPANY REGISTRATION	TR-59-K-013161		
QUALITY SYSTEM	BRC		