



Persipan Standard

Overview

A pale yellow paste that is able to be moulded and has a strong almond aroma.

Intended Use/Abuse:

- PERSIPAN STANDARD is a Marzipan substitute for baking, pastes, modelling, biscuits and covering cakes. PERSIPAN STANDARD has higher sugar content than PERSIPAN FANCY.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.



Storage

Cool and dry conditions



Shelf Life

270 days



Type

Paste



Category

Persipan and Pettinice Icing



Ingredient Features

Halaal and Kosher certified

Usage

As desired.

Ingredients

Sucrose, Lima Beans, Glucose, Sorbitol (E420), Vegetable Fat and/or Oil [Canola/Sunflower seed (TBHQ)], Thickener (E413), Flavouring, Acidity Regulator (E260), Preservative (E202)

Packaging

Code	Size	Type	Palletisation
59111	12.5 KG	Bucket	



Nutritional Information

Type	Value
Energy (kj)	1546.20
Protein (g)	<0.33
Carbohydrates (g)	84.24
Sugars (g)	79.73
Total Fat (g)	2.44
Trans Fatty Acid (g)	<0.10
Total Dietary Fibre	3.82
Sodium (mg)	<5.00
Moisture (g)	10.04
Ash (g)	0.30

Additional Information

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.