

Sta-De Testmaterialien

Stamminger & Demirel Testmaterialien

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Ingredient	delivery	hints for storage and preparation of test material
Butter	Is delivered frozen in packs of 250 g size	After delivery store the butter in a freezer at least – 18 °C. The printed minimum durability for butter is not relevant as the durability is extended by freezing to up to 15 months.. You may leave the butter in a refrigerator at < 6°C temperature for a maximum of 7 days. Transfer the butter to ambient conditions at maximum one day before usage.
Egg mixture	Is delivered frozen in packs of 1000 g size.	<p>After delivery store the frozen egg in a freezer at least -18 °C. Pay attention on minimum durability printed on package. Follow the de-frosting procedure as given in Annex C.1 This procedure is necessary to reduce the risk of coagulation during defrosting.</p> <p>For defrosting the frozen whole egg package use a big bowl, fill in five litres of water with a temperature of 30°C ± 2°C. Put one Tetra pack of frozen egg into the warm water so that it is covered completely. It might be necessary to weigh it down, e.g. with a cup. Stir the water from time to time and shake the Tetra pack. After one hour renew the water completely. Again fill five litres of 30°C warm water into the bowl, put the Tetra pack inside. Stir the water from time to time and shake the Tetra pack.</p> <p>It is defrosted within 2 hours. The whole egg mixture can be used when it has reached a temperature of 23°C ± 2°C. Open the Tetra pack and mix the egg for approximate 30 sec with a fork until it looks homogenous.</p> <p>Now it can be used like fresh egg. A closed defrosted Tetra pack can be stored in a fridge at < 6 °C only for one day . After opening the Tetra pack it has to be used within one day. The egg mixture is beaten with a fork until homogeneous. Don't use the egg mixture if it is not homogenous but coagulated!</p> <p>Do not refreeze defrosted egg mixture!</p>
Dry ice (= frozen CO ₂)	Dry ice is used to keep frozen goods frozen during transport	<p>Danger of burning! Don't touch with fingers! Use gloves!</p> <p>Dry ice left over may be left on ambient up to it is evaporated!</p>
Sugar Quality RFF	Is delivered in plastic packs of about 1000 g size.	<p>Store in dry room - Take quantity as required</p> <p>Storage conditions: room temperature 23 °C± 2° C; relative humidity < 70 %</p> <p>Minimum durability: cf. therefore the label on the package</p>
Flour Type 405	Is delivered in plastic packs of about 1000 g size.	<p>Store in dry room - Take quantity as required</p> <p>Storage condition: room temperature 23 °C± 2° C; relative humidity < 70 %</p> <p>Minimum durability: cf. therefore the label on the package</p>
Salt	Is delivered in plastic packs filled with about 100g	<p>Store in dry room - Take quantity as required</p> <p>Storage condition: room temperature 23 °C± 2°C; relative humidity < 70 %</p> <p>Minimum durability: cf. therefore the label on the package</p>
Baking powder	Is delivered in packs of 6 units of each >15g	<p>Store in dry room - Take quantity as required.</p> <p>Pay attention on minimum durability printed on package.</p>
Paper cases Bacher und Demmler	Is delivered in units of about 250 pieces	<p>Store in dry room - Take quantity as required</p>