


PRODUCT SPECIFICATION SHEET

CODE	02423	TYPE OF PRODUCT	POWDER		
NAME	BASE TIPO "M"				
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished powder product for the preparation of artisanal gelato.				
DOSAGE FOR USE	DOSAGE FOR ICE-CREAM MACHINE: 1,2 Kg of product + 3 L of milk. Cold preparation. DOSAGE FOR KITCHEN MACHINE: 300 g of product + 1L of cream.				
HOW TO HANDLE	Handle the product using clean, dry utensils. Close the package properly after use, removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.				
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, dextrose, dried glucose syrup, vegetable fats (palm, palm kernel), why powder, maltodextrin, emulsifiers: E472a, E471, animal gelatin, milk proteins, flavourings. <u>May contain traces of soybeans, eggs, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>				
COLOUR OF PRODUCT	White				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	19 %	ENERGY	KJ 1961,7	0	742,6 0
FAT	14,8 %		kcal 468,9	0	177,5 0
ASHES	0,5 %	FAT	g 14,8	0	6,7 0
SOLUBILITY	Good prepared cold	of which saturates	g 14,6	0	5,7 0
		CARBOHYDRATE	g 79,3	0	26,1 0
		of which sugars	g 60,9	0	20,8 0
		PROTEIN	g 4,7	0	3,60 0
		SALT	g 0,20	0	0,10 0
MICROBIOLOGICAL CHARACTERISTICS					
TOTAL BACTERIAL LOAD	< 5000 cfu/g				
MOULDS	< 100 cfu/g				
YEASTS	< 100 cfu/g				
ENTEROBACTERIA	< 100 cfu/g				
STAPHYLOCOCCUS AUREUS	< 20 cfu/g				
SALMONELLA	Absent in 25 g				
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>					
TYPE OF PACKAGING	1,2 kg bag; 10 per box.				

SHELF LIFE

24 months if kept in original, undamaged packaging.

018500

"This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients on the label concerns the customer using the product itself".