


PRODUCT SPECIFICATION SHEET

CODE	02113	TYPE OF PRODUCT	POWDER	
NAME	BASE TUTTOPANN "F" 100			
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.				
NAME OF FOOD	Semi-finished powder product for use in the preparation of artisanal gelato			
DOSAGE FOR USE	100 g of product + 240 g of sugar + 1 L of milk.			
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)	Dextrose, maltodextrin, skimmed milk powder, cream powder, lactose , emulsifiers: E472b, E477, dried glucose syrup, milk fats thickeners: sodium carboxymethylcellulose, tara gum, guar gum, milk proteins, soy flour, salt, flavourings. <u>May contain traces of egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>			
COLOUR OF PRODUCT	Ivory white			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
HUMIDITY	Max 1 %	ENERGY	KJ 1926	0, 0
FAT	17 %		kcal 458	0, 0
ASHES	Max 2 %	FAT	g 17	0, 0
		of which saturates	g 12	0, 0
SOLUBILITY	Good prepared cold in milk	CARBOHYDRATE	g 68	0, 0
pH	/	of which sugars	g 43	0, 0
POD	24,9	PROTEIN	g 8, 3	0, 00
PAC	67,6	SALT	g 1, 3	0, 00
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 1831/2003 regulation and its subsequent updates- concerning contaminants in food products.</i>				
TYPE OF PACKAGING	2 Kg 2 ply aluminum foil bag, 8 per box			
SHELF LIFE	36 months if kept in original, undamaged packaging.			
SAMPLE	200 g			

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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 in the label concerns the customer using the product itself.

