


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>02121</b>	<b>TYPE OF PRODUCT</b>	<b>POWDER</b>
<b>NAME</b>	<b>BASE SOAVE</b>		
<b>PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.</b>			
<b>NAME OF FOOD</b>	Semi-finished powdered product for the preparation of artisanal gelato.		
<b>DOSAGE FOR USE</b>	100g of product + 245g of sugar + 1L milk. Hot preparation		
<b>HOW TO HANDLE</b>	Handle the product using clean, dry utensils and close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight .		
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Powdered glucose syrup, skimmed <b>milk</b> powder, dextrose, vegetable fats (palm kernel, palm, coconut), emulsifiers: E471, E472a, E473, <b>milk</b> proteins, thickeners: sodium carboxymethylcellulose, guar gum, tara gum, carrageenan, <b>lactose</b> , salt, flavourings. <u>May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, peanuts and sesame seeds.</u>		
<b>COLOUR OF PRODUCT</b>	White		
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	Per 100 g of gelato:
<b>HUMIDITY</b>	Max 1 %	<b>ENERGY</b>	
<b>FAT</b>	25,8 %	<b>KJ</b>	2091,7
<b>ASHES</b>	Max 1 %	<b>kcal</b>	500
<b>SOLUBILITY</b>	Good prepared hot in milk	<b>FAT</b>	25,8
		<b>of which saturates</b>	21,2
		<b>CARBOHYDRATE</b>	58,2
		<b>of which sugars</b>	40,4
		<b>PROTEIN</b>	7,8
		<b>SALT</b>	1
			0,00
			0,00
MICROBIOLOGICAL CHARACTERISTICS			
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g		
<b>MOULDS</b>	< 100 cfu/g		
<b>YEASTS</b>	< 100 cfu/g		
<b>ENTEROBACTERIA</b>	< 100 cfu/g		
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g		
<b>SALMONELLA</b>	Absent in 25 g		
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>			
<b>TYPE OF PACKAGING</b>	2 Kg bags; 8 per box		
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging		
<b>SAMPLE</b>	200g		

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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 on the label concerns the customer using the product itself".