


PRODUCT SPECIFICATION SHEET

CODE	02136	TYPE OF PRODUCT	POWDER	
NAME	BASE ELENA			
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.				
NAME OF FOOD	Semi-finished powdered product for the preparation of artisanal gelato.			
DOSAGE FOR USE	180g of product + 180/190g sugar (mix dry with the product) + one litre of milk. HOT PREPARATION. To obtain a fatter and more consistent gelato add 50/100 g of fresh cream during the cooling phase.			
HOW TO HANDLE	Handle the product with 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, dried glucose syrup, skimmed milk powder, vegetable fats (palm, palm kernel), emulsifiers: E471, E472a, milk proteins, lactose , thickeners: carob seed flour, guar gum, carrageenan, powdered egg white, salt, flavourings. <u>May contain traces of soybeans, almonds, hazelnuts, walnuts, pistachios, 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	Max 3 %	ENERGY	KJ 1912	0 0 0
FATS	15,4 %		kcal 457	0 0 0
ASHES	Max 3 %	FATS	g 15,4	0 0 0
SOLUBILITY	Good prepared hot in milk	of which saturated fatty acids	g 10	0 0 0
		CARBOHYDRATES	g 70,4	0 0 0
		of which sugars	g 52	0 0 0
		PROTEINS	g 8,8	0 0 0
		SALT	g 0,5	0 0 0
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD	< 30000 cfu/g			
MOULDS	< 1000 cfu/g			
YEASTS	< 1000 cfu/g			
ENTEROBACTERIA	< 500 cfu/g			
STAPHYLOCOCCUS AUREUS	< 100 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	1,8Kg 2 ply aluminium film bag; 8 per box			

SHELF LIFE

24 months if kept in original, undamaged packaging

042500