

## PRODUCT SPECIFICATION SHEET

**CODE:** 02669 **TYPE OF PRODUCT:** POWDER

**Name:** BASE CREMA VEGAN



### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

<b>NAME OF FOOD</b>	Semi-finished product in powder for the preparation artisan gelato.
<b>DOSAGE</b>	1,35 kg product + 2,5 l hot water. For a particularly creamy gelato, we recommend using boiling hot water (T=85°C).
<b>HOW TO HANDLE</b>	Handle the product using clean, dry utensils. Close the packaging 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</b> (according to Reg. (EU) 1169/2011)	sugar, rice powder , vegetable fat (coconut), maltodextrin, dried glucose syrup, dextrose, vegetable fibres (inulin), emulsifiers (E471, E477), thickeners (tara gum, sodium carboxy methyl cellulose, carrageenan), pea proteins, natural flavouring.  MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
<b>COLOUR OF PRODUCT</b>	white

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
<b>Solubility</b>	Good in water, prepared hot.	<b>ENERGY kJ</b>	1.935
		<b>ENERGY kcal</b>	461
		<b>FAT g</b>	16,00
		<b>OF WHICH SATURATES g</b>	15,00
		<b>CARBOHYDRATE g</b>	75,00
		<b>OF WHICH SUGARS g</b>	55,00
		<b>PROTEIN g</b>	1,60
		<b>SALT g</b>	0,15

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 200 cfu/g
<b>YEAST</b>	< 200 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

The product conforms to the EC 1831/2003 regulation and its subsequent updates- concerning contaminants in food

<b>Type of Packaging</b>	1,5 kg bag; 8 per box.
<b>Shelf life</b>	24 months if kept in original undamaged packaging

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