


PRODUCT SPECIFICATION SHEET

CODE	06012	TYPE OF PRODUCT	POWDER	
NAME	BASE FRUTTA-FRUTTA			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.				
NAME OF PRODUCT	Semi-finished powder product for the preparation of artisanal gelato.			
DOSAGE FOR USE	100g of product + 300-350g of sugar + 1L of water + 100g of paste.			
HOW TO HANDLE	Handle the product using clean, dry utensils. Close 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)	Vegetable fibre (inulin), maltodextrin, dried glucose syrup, vegetable fats (coconut), thickeners: sodium carboxymethylcellulose, guar gum and carrageenan, emulsifiers: E472b, E477, soy flour, pea proteins, soy proteins.			
	May contain traces of milk, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.			
COLOUR OF PRODUCT	Ivory white			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
HUMIDITY	Max 3 %	ENERGY	KJ 1410,2	0,0
FATS	7,6 %		kcal 337	0,0
ASHES	4 %	FAT	g 7,6	0,0
SOLUBILITY	Good in water. Hot preparation.	of which saturates	g 7,4	0,0
		CARBOHYDRATE	g 43,6	0,0
		of which sugars	g 9,8	0,0
		PROTEIN	g 1,6	0,0
		SALT	g 0,92	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 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>				
TYPE OF PACKAGING	2 Kg bag; 4 per box			
SHELF LIFE	36 months if kept in original, undamaged packaging.			
SAMPLE	200g			

335500