

NGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

PRODUCT SPECIFICATION SHEET

CODE 06019 TYPE OF PRODUCT POWDER

NAME BASE DIVINA



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 See enclosed recipe. DEVELOP COLD

HOW TO HANDLEHandle 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.

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

Vegetable fibre (inulin), maltodextrin, thickeners: tara gum, sodium

carboxymethylcellulose, carrageenan.

May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio

nuts, peanuts, sesame seeds.

COLOUR OF PRODUCT White

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)			
			Per 100 g	of product	Per 100 g of gelato:	
Max 1	%	ENERGY	KJ	1089,2	0,0	
/	%		kcal	260,3	0, 0	
Max 1	%	FAT	g	/	0, 0	
		of which saturates	g	/	0, 0	
SOLUBILITY Good prepared cold.		d. CARBOHYDRATE	g	32,7	0, 0	
		of which sugars	g	5,5	0, 0	
		PROTEIN	g	/	0, 00	
		SALT	g	/	0, 00	
	Max 1 / Max 1	Max 1 % / % Max 1 %	Max 1 % ENERGY / % Max 1 % FAT of which saturates Good prepared cold. CARBOHYDRATE of which sugars PROTEIN	Max 1 % ENERGY KJ / % kcal Max 1 % FAT g of which saturates g Good prepared cold. CARBOHYDRATE of which sugars protein g Per 100 g KJ kcal CARBOHYDRATE g of which sugars g PROTEIN g	Per 100 g of product	

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

The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food products.

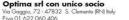
TYPE OF PACKAGING 2 Kg bag; 4 per box

SHELF LIFE 36 months if kept in original, undamaged packaging.

SAMPLE 300g + LABEL WITH RECIPE BOOK







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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".



