



INGREDIENTI 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 06032 TYPE OF PRODUCT POWDER

NAME ULTRAGELMIX

senza glutine gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished powder product for the preparation of artisanal gelato.

DOSAGE FOR USE 50 g of product + 300 g of sugar + 1 L of water + 100 g of paste.

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), dried glucose syrup, dextrose, fructose, thickeners: sodium

carboxymethylcellulose, tara gum and guar gum, emulsifiers: E473, E472b,

E477, soybean flour, soybean protein.

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

peanuts and sesame seeds.

COLOUR OF PRODUCT White

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
			Per 100 g	Per 100 g of product		Per 100g of gelato:		
HUMIDITY	max 2, 5 %	ENERGY	KJ	1493	0	0, 0	0	
FAT	5,8 %		kcal	357	0	0, 0	0	
ASHES	max 0, 7 %	FAT	g	5, 8	0	0, 0	0	
SOLUBILITY	Good in water.	of which saturates	g	2	0	0, 0	0	
		CARBOHYDRATE	g	60	0	0, 0	0	
		of which sugars	g	44	0	0, 0	0	
		PROTEIN	g	1, 1	0	0,00	0	
		SALT	g	0, 5	0	0, 00	0	

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

TYPE OF PACKAGING 2 Kg Bag; 6 per Box

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







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SAMPLE	

330500



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