


PRODUCT SPECIFICATION SHEET

| CODE | 06071 | TYPE OF PRODUCT | POWDER | | |
|---|--|---------------------------------------|-------------------|---|-----|
| NAME | SOFFICE | | |  | |
| PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE. | | | | | |
| NAME OF PRODUCT | Semi-finished powdered product for the preparation of artisanal gelato. Special preparation to get a soft and spreadable gelato. We suggest to use it for all the mixes, mainly for those flavours who tend to become hard, as: chocolate, hazelnut etc.. The Soffice can be used both cold or warm. | | | | |
| DOSAGE FOR USE | 30/60 g of product + 1L of milk or water, to replace the same sugar quantity. | | | | |
| HOW TO HANDLE | Handle the product with clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store in a cool, dry place. Do not expose to direct sunlight | | | | |
| INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011) | Dextrose, milk proteins, powdered egg whites, thickeners: guar gum <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts, pistachio nuts, 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 0,5 % | ENERGY | KJ 1666,3 | 0 | 0 0 |
| FATS | 0 % | | kcal 398,2 | 0 | 0 0 |
| ASHES | Max 0,2 % | FATS | g 0 | 0 | 0 0 |
| SOLUBILITY | Good prepared cold, in water or milk | of which saturated fatty acids | g 0 | 0 | 0 0 |
| | | CARBOHYDRATES | g 96,5 | 0 | 0 0 |
| | | of which sugars | g 96,5 | 0 | 0 0 |
| | | PROTEINS | g 3 | 0 | 0 0 |
| | | SALT | g 0 | 0 | 0 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 | | | | |
| <i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i> | | | | | |
| TYPE OF PACKAGING | 3 Kg 2 ply aliminium foil bag; 4 per box | | | | |
| SHELF LIFE | 36 months if kept in original, undamaged packaging. | | | | |

SAMPLE

120 g

364400