

Gelato

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CODE 060	172	PRODUCT SPECIE		POW	
	<i>,,,</i>			FOW	glutine
NAME		MEC FIBRA PLUS		gluten free	
	PRODUCT F	OR PROFESSIONAL USE ,	NOT INTE	NDED FOR I	RETAIL SALE.
NAME OF PRODUCT		Semi-finished powdered product for the preparation of artisanal gelato. With the addition of highly soluble vegetable fibres for adding to the base mixture in order to slow down the dripping process.			
DOSAGE FOR USE		15/30 g of product + 1 Kg of milk/fruit base. Both hot and cold preparation			
HOW TO HANDLE		Handle the product with 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) (80%), maltodextrin.			
COLOUR OF PRODL	ЈСТ	May contain traces of soyb nuts and sesame seeds. White	eans, milk,	<u>, egg, almonc</u>	ls , hazelnuts, walnuts, pistachio
CHEMICAL-P					
CHARACTEI		NU	TRITION F	ACTS (avera	age values)
			Per 100 g	of product	Per 100 g of gelato:
HUMIDITY Max	3,5 %	ENERGY	КJ	1030,9	0, 0
) %		kcal	246,4	0, 0
ASHES Max	0,2 %	FATS	g	0	0, 0
SOLUBILITY Good	prepared both	of which saturated fatty acids	g	0	0, 0
hot ar	nd cold	CARBOHYDRATES	g	25,6	0, 0
		of which sugars	g	6	0, 0
		PROTEINS	g	0	0, 0
		SALT	g	0,1	0, 00
		FIBRE	g	72, 0	0, 00
		MICROBIOLOGICAL	CHARACTI	ERISTICS	
TOTAL BACTERIAL LOAD		< 5000 cfu/g			
MOULDS		< 100 cfu/g			
YEASTS		< 100 cfu/g			
		< 100 cfu/g			
STAPHYLOCOCCUS AUREUS		< 20 cfu/g			
		Absent in 25 g			· · · · · · · · · · · · · · · · · · ·
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SALMONELLA	1,8 Kg 2	· · · · · · · · · · · · · · · · · · ·	<i>ducts.</i> er box		es- concerning contaminants in





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The Genuine Company



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

SAMPLE

Gelato

100g

007500

