


PRODUCT SPECIFICATION SHEET

CODE	08008	TYPE OF PRODUCT	POWDER				
NAME	BASE GUSTO CIOCCOLATO						
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD	Semi-finished powdered product for use in the preparation of chocolate flavoured artisanal gelato.						
DOSAGE FOR USE	100g of product + 250/300g of sugar + 1L of milk						
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)	Cocoa powder, dextrose, thickeners: sodium carboxymethylcellulose, guar gum, emulsifier: E471, flavours. <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>						
COLOUR OF PRODUCT	Brown						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
HUMIDITY	Max 3 %	ENERGY	KJ	1449,1	0	0	0
FATS	10 %		kcal	346,1	0	0	0
ASHES	Max 2 %	FATS	g	10	0	0	0
SOLUBILITY	Good prepared cold in milk	of which saturated fatty acids	g	6,6	0	0	0
		CARBOHYDRATES	g	39,6	0	0	0
		of which sugars	g	31	0	0	0
		PROTEINS	g	13,2	0	0	0
		SALT	g	1,12	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	2 Kg bag; 4 per box						
SHELF LIFE	36 months if kept in original, undamaged packaging.						
SAMPLE	200 g						

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