

## PRODUCT SPECIFICATION SHEET

CODE 08010 TYPE OF PRODUCT POWDER

NAME SWEET GUSTO MASCARPONE



## PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished powder product for the preparation of mascarpone flavoured

artisanal gelato.

**DOSAGE FOR USE** 40g of product + 1Kg white Base

**HOW TO HANDLE**Handle 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)

Whole milk powder, dextrose, skimmed milk powder, cream powder, lactose, milk

proteins, flavourings.

May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, peanuts and

<u>sesame</u>

COLOUR OF PRODUCT Yellow

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
				Per 100 g	g of product	Pei	r 100 g of gela	ato:
HUMIDITY	Max 4	%	ENERGY	KJ	1964,6	0	0	0
FAT	20,1	%		kcal	469,5	0	0	0
ASHES	Max 4	%	FAT	g	20,1	0	0	0
SOLUBILITY	Good prepared cold		of which saturates	g	13	0	0	0
	in milk		CARBOHYDRATE	g	54,9	0	0	0
			of which sugars	g	51	0	0	0
			PROTEIN	g	17,3	0	0	0
			SALT	g	0,6	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		

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

TYPE OF PACKAGING 2Kg bag; 4 per box

SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE 100g

008500







Tel. +39 0541 859411 - Fax +39 0541 859412



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

"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".



