

NGREDIENTI 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 PATISSER



## PRODUCT SPECIFICATION SHEET

CODE 08014 TYPE OF PRODUCT POWDER

NAME BASE QUARK

senza glutine gluten free

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

**NAME OF PRODUCT** Semi-finished powder product for use in the preparation of artisanal gelato.

**DOSAGE FOR USE** 50 g of product + 1 Kg of White Base.

White.

**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)

Dextrose, low- fat quark powder, (20%), whey powder, acidifier: citric acid, lactose,

skimmed powdered milk, milk protein, flavours.

May contain traces of soybeans, eggs, almonds, hazelnuts, walnuts, pistachio nuts,

peanuts and sesame seeds.

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)				
				Per 100 g	of product	Per 100 g of gelato:	
HUMIDITY	Max 5	%	ENERGY	KJ	1530, 2		
FATS	0, 6	%		kcal	365, 7		
ASHES	3	%	FATS	g	0, 6		
SOLUBILITY	Good, in milk or  ITY water. Cold  preparation.		of which saturated fatty acids	g	0, 4		
			CARBOHYDRATES	g	70, 7		
			of which sugars	g	59, 7		
			PROTEINS	g	12, 2		
			SALT	g	0,56		
MAIODODIOLOGICAL CHADA CTEDICTICS							

## MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5000 ctu/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 1 Kg Bag; 10 per Box.

SHELF LIFE 24 months if kept in original, undamaged packaging.

SAMPLE 100 g

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