


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>08042</b>	<b>TYPE OF PRODUCT</b>	<b>POWDER</b>			
<b>NAME</b>	<b>LIMONE 100</b>					
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>						
<b>NAME OF FOOD</b>	Semi-finished powdered product for the preparation of artisanal gelato.					
<b>DOSAGE FOR USE</b>	100g of product + 380g of sugar + 1L of water					
<b>HOW TO HANDLE</b>	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.					
<b>INGREDIENTS &amp; ALLERGENS</b> (according to Reg. (EU) 1169/2011)	Vegetable fibre (inulin), dextrose, dried glucose syrup, maltodextrin, acidifier: citric acid, thickeners: sodium carboxymethylcellulose, guar gum and carrageenan, flavours, emulsifiers: E472b, E477, powdered lemon juice (1%), <b>soy</b> flour, lemon natural flavour, antioxidant: alpha-tocopherol.					
	<u>May contain traces of milk, egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>					
<b>COLOUR OF PRODUCT</b>	White					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 3,1 %	<b>ENERGY</b>	<b>KJ</b>	1369,9	0	0
<b>FATS</b>	1,8 %		<b>kcal</b>	327,4	0	0
<b>ASHES</b>	Max 0,6 %	<b>FATS</b>	<b>g</b>	1,8	0	0
<b>SOLUBILITY</b>	Good prepared cold in water	<b>of which saturated fatty acids</b>	<b>g</b>	1,8	0	0
		<b>CARBOHYDRATES</b>	<b>g</b>	54	0	0
		<b>of which sugars</b>	<b>g</b>	25,2	0	0
		<b>PROTEINS</b>	<b>g</b>	0,6	0	0
		<b>SALT</b>	<b>g</b>	0,4	0	0
MICROBIOLOGICAL CHARACTERISTICS						
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g					
<b>MOULDS</b>	< 100 cfu/g					
<b>YEASTS</b>	< 100 cfu/g					
<b>ENTEROBACTERIA</b>	< 100 cfu/g					
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g					
<b>SALMONELLA</b>	Absent in 25 g					
<b>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</b>						
<b>TYPE OF PACKAGING</b>	2,5 Kg 2 ply aluminium foil bag; 4 per box					
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging.					
<b>SAMPLE</b>	200g					

141500