

Gelato

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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

| CODE 0814  | 15   | TYPE OF PRODU   | СТ  | POWD  | ER   |                     |  |
|--|--|---|---|---|--|---------------------|--|
| NAME   |  | EXTRA-DAR   | К   |   |  | gluten<br>free      |  |
|  | PRODUCT FOR PR   | ROFESSIONAL USE , N   | OT INTEN  | DED FOR RE  | TAIL SALE.   |                     |  |
| NAME OF FOOD   |  | Semi-finished plain dark chocolate flavoured powder product for the preparation of artisanal gelato.  |   |   |  |                     |  |
| DOSAGE FOR USE   |  | 1.625 Kg of product + 2,5L water. Hot preparation. WITH BOILING WATER. To obtain a better consistency of the mixture we suggest using a mixer.  |   |   |  |                     |  |
| HOW TO HANDLE  | any p  | le the product using cle<br>possible residue of the p<br>away from heat source  | product ext   | ernally.  |  | se removing         |  |
| INGREDIENTS & ALLI<br>(according to Reg. (E<br>1169/2011)  | U) cocoa<br>emul   | Sugar, fructose, cocoa powder, cocoa paste, dextrose, plain dark chocolate (sugar, cocoa paste, cocoa butter, emulsifier: <b>soy</b> lecithin, flavouring), maltodextrin, emulsifiers: E473, E471, thickeners: tara gum, sodium carboxymethylcellulose, gua gum and carrageenan, flavourings. |   |   |  |                     |  |
|  |  |   |   |   |  |                     |  |
|  | <u>May</u>   | contain traces of milk,   | eggs, almo  | nds, hazelnut   | s, walnuts and pis   | <u>tachio nuts.</u> |  |
| COLOUR OF PRODUC   |  | contain traces of milk,<br>brown  | <u>eggs, almo</u>   | nds, hazelnut   | s, walnuts and pis   | <u>tachio nuts.</u> |  |
| COLOUR OF PRODUC   | T Dark   | brown   |   | nds, hazelnut<br>CTS (averag  |  | tachio nuts.        |  |
|  | T Dark   | brown   | RITION FA   | CTS (average  | e values)  |                     |  |
| CHEMICAL-PH<br>CHARACTERI  | T Dark<br>YSICAL<br>STICS  | brown<br>NUT  |   | CTS (average  |  |                     |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1  | T Dark<br>YSICAL<br>STICS  | brown<br>NUT  | RITION FA<br>Per 100 g o  | CTS (averag   | e values)<br>Per 100 g of  |                     |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8  | T Dark<br>YSICAL<br>STICS  | brown<br>NUT  | RITION FA<br>Per 100 g o<br>KJ  | CTS (average<br>f product<br>1745   | e values)<br>Per 100 g of<br>687   |                     |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3   | T Dark<br>YSICAL<br>STICS<br>.,4 % ENER<br>3 %<br>5,6 % FAT<br>of whi  | brown<br>NUT  | RITION FA<br>Per 100 g o<br>KJ<br>kcal                                    | <b>CTS (averag</b><br>f product<br>1745<br>417                                    | <b>e values)</b><br>Per 100 g of<br>687<br>164                             |                     |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3   | T Dark<br>YSICAL<br>STICS<br>.,4 % ENER<br>3 %<br>8,6 % FAT<br>of whi  | brown<br>NUT<br>GY<br>ch saturates  | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g                          | CTS (average<br>of product<br>1745<br>417<br>10,8                                 | e values)<br>Per 100 g of<br>687<br>164<br>4,3                             | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3   | T Dark<br>YSICAL<br>STICS<br>.,4 % ENER<br>3,6 % FAT<br>of whi<br>ily hot<br>CARB  | brown<br>NUT<br>GY<br>ch saturates<br>OHYDRATE  | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g                     | CTS (average<br>of product<br>1745<br>417<br>10,8<br>7,2<br>69                    | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2              | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3   | T Dark<br>YSICAL<br>STICS<br>.,4 % ENER<br>3 %<br>5,6 % FAT<br>of whi<br>lly hot<br>CARB<br>of wh                                      | brown<br>NUT<br>GY<br>ch saturates<br>OHYDRATE<br>ich sugars  | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g<br>g                | CTS (average<br>f product<br>1745<br>417<br>10,8<br>7,2<br>69<br>61               | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2<br>24        | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3   | T Dark<br>YSICAL<br>STICS<br>.,4 % ENER<br>3,6 % FAT<br>of whi<br>ily hot<br>CARB  | brown<br>NUT<br>GY<br>ch saturates<br>OHYDRATE<br>ich sugars  | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g<br>g<br>g<br>g<br>g | CTS (average<br>f product<br>1745<br>417<br>10,8<br>7,2<br>69<br>61<br>6,3        | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2<br>24<br>2,5 | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3   | T Dark<br>YSICAL<br>STICS<br>.,4 % ENER<br>3 %<br>3,6 % FAT<br>of whi<br>lly hot<br>CARB<br>of wh<br>PROT<br>SALT                      | brown<br>NUT<br>GY<br>ch saturates<br>OHYDRATE<br>ich sugars  | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g<br>g<br>g<br>g<br>g | CTS (average<br>f product<br>1745<br>417<br>10,8<br>7,2<br>69<br>61<br>6,3<br>0,1 | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2<br>24        | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3<br>SOLUBILITY good or   | T Dark<br>YSICAL<br>STICS<br>.,4 % ENER<br>3 %<br>3,6 % FAT<br>of whi<br>lly hot<br>CARB<br>of wh<br>PROT<br>SALT                      | brown<br>NUT<br>GY<br>ch saturates<br>OHYDRATE<br>ich sugars<br>EIN   | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g<br>g<br>g<br>g<br>g | CTS (average<br>f product<br>1745<br>417<br>10,8<br>7,2<br>69<br>61<br>6,3<br>0,1 | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2<br>24<br>2,5 | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3<br>SOLUBILITY good or   | T Dark<br>YSICAL<br>STICS<br>.,4 % ENER<br>3 %<br>3,6 % FAT<br>of whi<br>lly hot<br>CARB<br>of wh<br>PROT<br>SALT                      | brown NUT GY ch saturates OHYDRATE ich sugars EIN MICROBIOLOGICAL CI 0 cfu/g  | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g<br>g<br>g<br>g<br>g | CTS (average<br>f product<br>1745<br>417<br>10,8<br>7,2<br>69<br>61<br>6,3<br>0,1 | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2<br>24<br>2,5 | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3<br>SOLUBILITY good or<br>FOTAL BACTERIAL LOA<br>MOULDS                            | T Dark<br>YSICAL<br>STICS<br>,,4 %<br>B,6 %<br>B,6 %<br>CARB<br>of whi<br>PROT<br>SALT<br>D < 500                                      | brown NUT GY ch saturates OHYDRATE ich sugars EIN VIICROBIOLOGICAL CI O cfu/g cfu/g   | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g<br>g<br>g<br>g<br>g | CTS (average<br>f product<br>1745<br>417<br>10,8<br>7,2<br>69<br>61<br>6,3<br>0,1 | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2<br>24<br>2,5 | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3<br>SOLUBILITY good or<br>FOTAL BACTERIAL LOA<br>MOULDS<br>YEASTS                  | T Dark<br>YSICAL<br>STICS<br>.,4 %<br>8,6 %<br>6,6 %<br>FAT<br>of whi<br>ally hot<br>CARB<br>of wh<br>PROT<br>SALT<br>D < 500<br>< 100 | brown NUT GY ch saturates OHYDRATE ich sugars EIN MICROBIOLOGICAL CI O cfu/g cfu/g cfu/g  | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g<br>g<br>g<br>g<br>g | CTS (average<br>f product<br>1745<br>417<br>10,8<br>7,2<br>69<br>61<br>6,3<br>0,1 | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2<br>24<br>2,5 | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3<br>SOLUBILITY good or<br>SOLUBILITY good or<br>MOULDS<br>YEASTS<br>ENTEROBACTERIA | T Dark<br>YSICAL<br>STICS<br>,,4 %<br>8,6 %<br>10 FAT<br>of whi<br>10 of wh<br>PROT<br>SALT<br>D < 500<br>< 100<br>< 100<br>< 100      | brown NUT GY ch saturates OHYDRATE ich sugars EIN MICROBIOLOGICAL CI O cfu/g cfu/g cfu/g cfu/g cfu/g  | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g<br>g<br>g<br>g<br>g | CTS (average<br>f product<br>1745<br>417<br>10,8<br>7,2<br>69<br>61<br>6,3<br>0,1 | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2<br>24<br>2,5 | gelato:             |  |
| CHEMICAL-PH<br>CHARACTERI<br>HUMIDITY Max 1<br>FAT 10,8<br>ASHES Max 3   | T Dark<br>YSICAL<br>STICS<br>,4 %<br>8,6 %<br>8,6 %<br>FAT<br>of whi<br>100<br>SALT<br>D < 500<br>< 100<br>< 100<br>< 20 c             | brown NUT GY ch saturates OHYDRATE ich sugars EIN MICROBIOLOGICAL CI O cfu/g cfu/g cfu/g cfu/g cfu/g  | RITION FA<br>Per 100 g o<br>KJ<br>kcal<br>g<br>g<br>g<br>g<br>g<br>g<br>g | CTS (average<br>f product<br>1745<br>417<br>10,8<br>7,2<br>69<br>61<br>6,3<br>0,1 | e values)<br>Per 100 g of<br>687<br>164<br>4,3<br>2,8<br>27,2<br>24<br>2,5 | gelato:             |  |





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SHELF LIFE

Gelato

24 months if kept in original, undamaged packaging

013600

"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".

