


PRODUCT SPECIFICATION SHEET

CODE	08145	TYPE OF PRODUCT	POWDER	
NAME	EXTRA-DARK			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL 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	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)	Sugar, fructose, cocoa powder, cocoa paste, dextrose, plain dark chocolate (sugar, cocoa paste, cocoa butter, emulsifier: soy lecithin, flavouring), maltodextrin, emulsifiers: E473, E471, thickeners: tara gum, sodium carboxymethylcellulose, guar gum and carrageenan, flavourings. <u>May contain traces of milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>			
COLOUR OF PRODUCT	Dark brown			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
HUMIDITY	Max 1,4 %	ENERGY	KJ 1745	687
FAT	10,8 %		kcal 417	164
ASHES	Max 3,6 %	FAT	g 10,8	4,3
		of which saturates	g 7,2	2,8
SOLUBILITY	good only hot	CARBOHYDRATE	g 69	27,2
		of which sugars	g 61	24
		PROTEIN	g 6,3	2,5
		SALT	g 0,1	0,04
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	1.625Kg 2 ply aluminum foil bag; 6 per box			

SHELF LIFE

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".