

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 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 possible residue of the p away from heat source | product ext | ernally. | | se removing | |
| INGREDIENTS & ALLI (according to Reg. (E 1169/2011) | U) cocoa emul | 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, 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, brown | <u>eggs, almo</u> | nds, hazelnut | s, walnuts and pis | <u>tachio nuts.</u> | |
| COLOUR OF PRODUC | T Dark | brown | | nds, hazelnut CTS (averag | | tachio nuts. | |
| | T Dark | brown | RITION FA | CTS (average | e values) | | |
| CHEMICAL-PH CHARACTERI | T Dark YSICAL STICS | brown NUT | | CTS (average | | | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 | T Dark YSICAL STICS | brown NUT | RITION FA Per 100 g o | CTS (averag | e values) Per 100 g of | | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 | T Dark YSICAL STICS | brown NUT | RITION FA Per 100 g o KJ | CTS (average f product 1745 | e values) Per 100 g of 687 | | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 | T Dark YSICAL STICS .,4 % ENER 3 % 5,6 % FAT of whi | brown NUT | RITION FA Per 100 g o KJ kcal | CTS (averag f product 1745 417 | e values) Per 100 g of 687 164 | | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 | T Dark YSICAL STICS .,4 % ENER 3 % 8,6 % FAT of whi | brown NUT GY ch saturates | RITION FA Per 100 g o KJ kcal g g | CTS (average of product 1745 417 10,8 | e values) Per 100 g of 687 164 4,3 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 | T Dark YSICAL STICS .,4 % ENER 3,6 % FAT of whi ily hot CARB | brown NUT GY ch saturates OHYDRATE | RITION FA Per 100 g o KJ kcal g g g | CTS (average of product 1745 417 10,8 7,2 69 | e values) Per 100 g of 687 164 4,3 2,8 27,2 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 | T Dark YSICAL STICS .,4 % ENER 3 % 5,6 % FAT of whi lly hot CARB of wh | brown NUT GY ch saturates OHYDRATE ich sugars | RITION FA Per 100 g o KJ kcal g g g g | CTS (average f product 1745 417 10,8 7,2 69 61 | e values) Per 100 g of 687 164 4,3 2,8 27,2 24 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 | T Dark YSICAL STICS .,4 % ENER 3,6 % FAT of whi ily hot CARB | brown NUT GY ch saturates OHYDRATE ich sugars | RITION FA Per 100 g o KJ kcal g g g g g g g | CTS (average f product 1745 417 10,8 7,2 69 61 6,3 | e values) Per 100 g of 687 164 4,3 2,8 27,2 24 2,5 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 | T Dark YSICAL STICS .,4 % ENER 3 % 3,6 % FAT of whi lly hot CARB of wh PROT SALT | brown NUT GY ch saturates OHYDRATE ich sugars | RITION FA Per 100 g o KJ kcal g g g g g g g | CTS (average f product 1745 417 10,8 7,2 69 61 6,3 0,1 | e values) Per 100 g of 687 164 4,3 2,8 27,2 24 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 SOLUBILITY good or | T Dark YSICAL STICS .,4 % ENER 3 % 3,6 % FAT of whi lly hot CARB of wh PROT SALT | brown NUT GY ch saturates OHYDRATE ich sugars EIN | RITION FA Per 100 g o KJ kcal g g g g g g g | CTS (average f product 1745 417 10,8 7,2 69 61 6,3 0,1 | e values) Per 100 g of 687 164 4,3 2,8 27,2 24 2,5 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 SOLUBILITY good or | T Dark YSICAL STICS .,4 % ENER 3 % 3,6 % FAT of whi lly hot CARB of wh PROT SALT | brown NUT GY ch saturates OHYDRATE ich sugars EIN MICROBIOLOGICAL CI 0 cfu/g | RITION FA Per 100 g o KJ kcal g g g g g g g | CTS (average f product 1745 417 10,8 7,2 69 61 6,3 0,1 | e values) Per 100 g of 687 164 4,3 2,8 27,2 24 2,5 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 SOLUBILITY good or FOTAL BACTERIAL LOA MOULDS | T Dark YSICAL STICS ,,4 % B,6 % B,6 % CARB of whi PROT SALT D < 500 | brown NUT GY ch saturates OHYDRATE ich sugars EIN VIICROBIOLOGICAL CI O cfu/g cfu/g | RITION FA Per 100 g o KJ kcal g g g g g g g | CTS (average f product 1745 417 10,8 7,2 69 61 6,3 0,1 | e values) Per 100 g of 687 164 4,3 2,8 27,2 24 2,5 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 SOLUBILITY good or FOTAL BACTERIAL LOA MOULDS YEASTS | T Dark YSICAL STICS .,4 % 8,6 % 6,6 % FAT of whi ally hot CARB of wh PROT SALT D < 500 < 100 | brown NUT GY ch saturates OHYDRATE ich sugars EIN MICROBIOLOGICAL CI O cfu/g cfu/g cfu/g | RITION FA Per 100 g o KJ kcal g g g g g g g | CTS (average f product 1745 417 10,8 7,2 69 61 6,3 0,1 | e values) Per 100 g of 687 164 4,3 2,8 27,2 24 2,5 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 SOLUBILITY good or SOLUBILITY good or MOULDS YEASTS ENTEROBACTERIA | T Dark YSICAL STICS ,,4 % 8,6 % 10 FAT of whi 10 of wh PROT SALT D < 500 < 100 < 100 < 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 Per 100 g o KJ kcal g g g g g g g | CTS (average f product 1745 417 10,8 7,2 69 61 6,3 0,1 | e values) Per 100 g of 687 164 4,3 2,8 27,2 24 2,5 | gelato: | |
| CHEMICAL-PH CHARACTERI HUMIDITY Max 1 FAT 10,8 ASHES Max 3 | T Dark YSICAL STICS ,4 % 8,6 % 8,6 % FAT of whi 100 SALT D < 500 < 100 < 100 < 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 Per 100 g o KJ kcal g g g g g g g | CTS (average f product 1745 417 10,8 7,2 69 61 6,3 0,1 | e values) Per 100 g of 687 164 4,3 2,8 27,2 24 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".

