


PRODUCT SPECIFICATION SHEET

CODE	08146	TYPE OF PRODUCT	POWDER		
NAME	EXTRA MILKY				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished powdered product for the preparation of milk chocolate flavoured artisanal gelato.				
DOSAGE FOR USE	1,425 Kg of product + 3L milk. Hot preparation. Preparation: pour the product into the boiling milk and mash up vigorously. For to obtain more smoothness of the mixture we suggest using a mixer.				
HOW TO HANDLE	Handle the product with clean, dry utensils. Close the package 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)	<p>Milk chocolate (sugar, cocoa butter, whole milk powder, cocoa paste, emulsifier: soy lecithin, flavour), sugar, dextrose, cocoa powder, skimmed milk powder, dried glucose syrup, vegetable fats (palm), emulsifiers: E472a, E471, thickeners: guar gum, tara gum, sodium alginate and carrageenan, milk proteins, flavours.</p> <p><u>May contain traces of egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u></p>				
COLOUR OF PRODUCT	Light brown				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 2 %	ENERGY	KJ 1985,4	0	639,4 0
FATS	20,2 %		kcal 474,5	0	152,8 0
ASHES	Max2,5 %	FATS	g 20,2	0	6,5 0
SOLUBILITY	good hot in milk	of which saturated fatty acids	g 12,8	0	4,1 0
		CARBOHYDRATES	g 65,1	0	21,1 0
		of which sugars	g 62,1	0	20 0
		PROTEINS	g 6,12	0	2 0
		SALT	g 0,38	0	0,1 0
MICROBIOLOGICAL CHARACTERISTICS					
TOTAL BACTERIAL LOAD	< 30000 cfu/g				
MOULDS	< 1000 cfu/g				
YEASTS	< 1000 cfu/g				
ENTEROBACTERIA	< 500 cfu/g				
STAPHYLOCOCCUS AUREUS	< 100 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.					



The Genuine Company

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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

TYPE OF PACKAGING	1,425Kg 2 ply aluminum foil bag; 6 per box
SHELF LIFE	24 months if kept in original, undamaged packaging
SAMPLE	/

042500



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 in the label concerns the customer using the product itself.

