

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>08323</b>	<b>TYPE OF PRODUCT</b>	<b>POWDER</b>	
<b>NAME</b>	<b>SALTED BUTTER CARAMEL BASE</b>			

**PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.**

<b>NAME OF FOOD</b>	Semi-finished powder product for use in the preparation of salted butter caramel flavoured artisanal gelato.
<b>DOSAGE FOR USE</b>	1,2 Kg of product + 3 L of milk + or for a richer flavour, 1,2 Kg of product + 2,5 L of milk. Cold preparation.
<b>HOW TO HANDLE</b>	Handle the product using 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.
<b>INGREDIENTS &amp; ALLERGENS</b> (according to Reg. (EU) 1169/2011)	Caramelized sugar, whole <b>milk</b> powder, aromatic caramel flavoured preparation (20%)(sugar, dried glucose syrup, <b>butter</b> (15%), <b>cream</b> ), vegetable fibre (inulin), maltodextrin, dextrose, dried glucose syrup, vegetable fats (palm kernel, palm), emulsifiers: E471, E472a, natural flavouring, thickeners: tara gum, sodium carboxymethylcellulose, guar gum, salt (0, 5%), milk proteins, Himalayan pink salt (0, 01%)  <u>May contain traces of soybeans, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>
<b>COLOUR OF PRODUCT</b>	Caramel

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 2 %	<b>ENERGY</b>	<b>KJ</b> 1841,1	0	0
<b>FAT</b>	12,7 %		<b>kcal</b> 440	0	0
<b>ASHES</b>	Max 2 %	<b>FAT</b>	<b>g</b> 12,7	0	0
<b>SOLUBILITY</b>	Good prepared cold in milk	<b>of which saturates</b>	<b>g</b> 6,5	0	0
		<b>CARBOHYDRATE</b>	<b>g</b> 73,2	0	0
		<b>of which sugars</b>	<b>g</b> 66,2	0	0
		<b>PROTEIN</b>	<b>g</b> 6,2	0	0
		<b>SALT</b>	<b>g</b> 0,7	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

*The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.*

<b>TYPE OF PACKAGING</b>	1,2 Kg bag; N° 10 per box
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<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging.
<b>SAMPLE</b>	/

097600



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.

