

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

PRODUCT SPECIFICATION SHEET

CODE	08323		TYPE OF PRO	DUCT	POW	DER	senz	a
NAME		SA	ALTED BUTTER C	ARAMEI	BASE		glute	en
	P	RODUC	T FOR PROFESSIONAL U	SE, NOT INTI	ENDED FOR F	RETAIL SAI	LE.	
NAME OF FOOD		Semi-finished powder product for use in the preparation of salted butter caramel flavoured artisanal gelato.						
DOSAGE FOR USE			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.					
HOW TO HANDLE			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.					
according t 1169/2011)		GENS	Caramelized sugar, who (20%)(sugar, dried gluc maltodextrin,dextrose, emulsifiers: E471, E472 carboxymethylcellulose 01%) <u>May contain traces of sonuts.</u>	ose syrup, bu dried glucose a, natural flav e, guar gum, sa	t ter (15%), cre syrup, vegeta rouring, thicke alt (0, 5%), mil	a m), veget ble fats(pa ners: tara g k proteins,	able fibre (in Im kernel, pa gum, sodium Himalayan p	nulin), alm), pink salt(C
OLOUR OF	PRODUCT		Caramel					
	IICAL-PHYS			NUTRITION	FACTS (avera	age values	;)	
	IICAL-PHYS RACTERIST				FACTS (avera	-	s) er 100 g of gela	ato:
CHA			ENERGY			-	-	ato: 0
	RACTERIST	ICS	ENERGY	Per 100	g of product	Pe	er 100 g of gela	
CHA IUMIDITY AT	RACTERIST Max 2	1CS %	ENERGY FAT	Per 100 g	g of product 1841,1	- Ре 0	e r 100 g of gel a 0	0
CHA IUMIDITY AT ISHES	Max 2 12,7 Max 2	**************************************	FAT of which saturates	Per 100 g KJ kcal	g of product 1841,1 440	Ре 0 0	e r 100 g of gela 0 0	0 0
CHA IUMIDITY AT ASHES	RACTERIST Max 2 12,7	**************************************	FAT of which saturates	Per 100 g KJ kcal g g	g of product 1841,1 440 12,7	Pe 0 0 0	er 100 g of gela 0 0 0	0 0 0
CHA IUMIDITY AT ASHES	Max 2 12,7 Max 2	**************************************	FAT of which saturates ilk CARBOHYDRATE	Per 100 g KJ kcal g g g	g of product 1841,1 440 12,7 6,5 73,2	Pe 0 0 0 0 0	er 100 g of gela 0 0 0 0 0	0 0 0 0
CHA IUMIDITY AT ASHES	Max 2 12,7 Max 2	**************************************	FAT of which saturates ilk CARBOHYDRATE of which sugars	Per 100 g KJ kcal g g g g	g of product 1841,1 440 12,7 6,5 73,2 66,2	Pe 0 0 0 0	er 100 g of gela 0 0 0 0 0 0	0 0 0 0
CHA IUMIDITY AT ASHES	Max 2 12,7 Max 2	**************************************	FAT of which saturates ilk CARBOHYDRATE	Per 100 g KJ kcal g g g g g	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2	Pe 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0
CHA IUMIDITY AT ASHES	Max 2 12,7 Max 2	**************************************	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN	Per 100 g KJ kcal g g g g g g g	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2 0,7	Pe 0 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA IUMIDITY AT ASHES COLUBILITY	RACTERIST Max 2 12,7 Max 2 Good prepare	**************************************	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT	Per 100 g KJ kcal g g g g g g g	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2 0,7	Pe 0 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA IUMIDITY AT SHES OLUBILITY	RACTERIST Max 2 12,7 Max 2 Good prepare	**************************************	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGIC	Per 100 g KJ kcal g g g g g g g	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2 0,7	Pe 0 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA AUMIDITY AT ASHES OLUBILITY	RACTERIST Max 2 12,7 Max 2 Good prepare	**************************************	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGIO < 5000 cfu/g	Per 100 g KJ kcal g g g g g g g	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2 0,7	Pe 0 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY AT ASHES GOLUBILITY FOTAL BACTE MOULDS YEASTS	RACTERIST Max 2 12,7 Max 2 Good prepare	**************************************	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGIC < 5000 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2 0,7	Pe 0 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY AT ASHES GOLUBILITY FOTAL BACTE MOULDS (EASTS ENTEROBACT	RACTERIST Max 2 12,7 Max 2 Good prepare	ICS % % ed cold in m	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGIO < 5000 cfu/g < 100 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2 0,7	Pe 0 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY TOTAL BACTE MOULDS YEASTS ENTEROBACT STAPHYLOCO	RACTERIST Max 2 12,7 Max 2 Good prepare	ICS % % ed cold in m	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGIC < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2 0,7	Pe 0 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY FOTAL BACTE MOULDS YEASTS ENTEROBACT STAPHYLOCO SALMONELLA	RACTERIST Max 2 12,7 Max 2 Good prepare	ICS % % ed cold in m	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGIC < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g	Per 100 g KJ kcal g g g g SAL CHARAC	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2 0,7 FERISTICS	Pe 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY TOTAL BACTE MOULDS YEASTS ENTEROBACT STAPHYLOCO SALMONELLA	RACTERIST Max 2 12,7 Max 2 Good prepare	ICS % % ed cold in m	FAT of which saturates Of which saturates Of which sugars PROTEIN SALT MICROBIOLOGIO < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g	Per 100 g KJ kcal g g g g SAL CHARAC	g of product 1841,1 440 12,7 6,5 73,2 66,2 6,2 0,7 FERISTICS	Pe 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	er 100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0 0



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.



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SHELF LIFE
SAMPLE

Gelato

24 months if kept in original, undamaged packaging.

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