

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 14046 A TYPE OF PRODUCT PASTE

NAME DOLCE LATTE® CONCENTRATO



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

**NAME OF FOOD** Semi-finished paste product for cofectionery pastry preparations and for artisanal

gelato to be variegated with DOLCE LATTE® CREMA MEC3 and enriched with

GRANELLA MIX 2000 MEC3.

**DOSAGE FOR USE** 20/30g of product + 1kg white Base.

**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)

Sugar, sweetened condensed **milk** (15%), glucose syrup, natural flavouring, colour:

caramel (E150c), water, flavourings, salt, modified starch.

May contain traces of soybeans, eggs, almonds, hazelnuts, walnuts and pistachio

nuts.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
			Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 35 %	ENERGY	KJ	1073,5	0	0	0
FATS	1,4 %		kcal	256,6	0	0	0
ASHES	Max 3,5 %	FAT	g	1,4	0	0	0
SOLUBILITY	Good prepared cold in milk	of which saturates	g	0,7	0	0	0
		CARBOHYDRATE	g	59,8	0	0	0
		of which sugars	g	38,8	0	0	0
		PROTEIN	g	1,3	0	0	0
		SALT	g	3,00	0	0	0

## 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

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

TYPE OF PACKAGING 3 Kg Bucket; 2 per box.

SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE 100g

023700









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"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".



