


PRODUCT SPECIFICATION SHEET

CODE	14047	TYPE OF PRODUCT	VARIEGATE			
NAME	DOLCELATTE® CREMA					
PRODUCT INTENDED FOR WORKSHOPS AND INDUSTRIES ONLY. DIRECT SALE TO THE PUBLIC IS NOT ALLOWED.						
NAME OF PRODUCT	Spreadable cream ideal to fill, coat and decorte cakes in pasty. For variegating artisanal gelato made with DOLCE LATTE® CONCENTRATO MEC3 and enriched with GRANELLA MIX 2000 MEC3.					
DOSAGE FOR USE	As it is					
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. WE RECOMMEND TO STORE THE TIN IN THE FRIDGE, ONCE OPENED					
INGREDIENTS & ALLERGENS (according to Reg. (EU))	Whole milk (61%), sugar, skimmed milk powder (8,4%), glucose syrup. <u>May contain traces of soy, milk, egg, shell fruit, peanuts and sesame</u>					
COLOUR OF PRODUCT	Brown					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	30 %	ENERGY	KJ	1234	0	0
FATS	3,6 %		kcal	291	0	0
ASHES	/ %	FATS	g	3,6	0	0
SOLUBILITY	Use the product as it is	of which saturated fatty acids	g	2	0	0
pH	5,9+/-0,3	CARBOHYDRATES	g	57	0	0
		of which sugars	g	51	0	0
		PROTEINS	g	7,7	0	0
		SALT	g	0,35	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					
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>						
TYPE OF PACKAGING	3 Kg tin; 2 per box.					
SHELF LIFE	18 months if kept in original, undamaged packaging					
SAMPLE	250g					

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