


PRODUCT SPECIFICATION SHEET

CODE	14081	TYPE OF PRODUCT	COATING			
NAME	COPERTURA CON CIOCCOLATO AL LATTE					
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished paste product for variegating artisanal gelato and for filling semifreddi desserts and cakes with a crunchy effect.					
DOSAGE FOR USE	As desired. Heat in a bain-marie (45°C) or in the micro-wave.					
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) 1169/2011)	Milk chocolate (70%) (sugar, cocoa butter, milk powder, cocoa paste, emulsifier: soy lecithin, flavouring), vegetable fats (coconut, palm kernel, palm), sugar, whey powder, skimmed milk powder, cocoa butter, emulsifiers: soy lecithin, flavourings. <u>May contain traces of egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>					
COLOUR OF PRODUCT	Pale brown					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 1 %	ENERGY	KJ	2590,4	0	0
FAT	45,7 %		kcal	619,1	0	0
ASHES	Max 1 %	FAT	g	45,7	0	0
SOLUBILITY	Use the product as it is	of which saturates	g	43	0	0
		CARBOHYDRATE	g	44,9	0	0
		of which sugars	g	44,5	0	0
		PROTEIN	g	7,1	0	0
		SALT	g	0,25	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	4 Kg bucket; 2 per box.					
SHELF LIFE	24 months if kept in original, undamaged packaging					
SAMPLE	100g					

190500