


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14179</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>	
<b>NAME</b>	<b>QUELLA</b>			

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

**NAME OF FOOD** Spreadable hazelnut and cocoa flavoured cream which can be enjoyed exactly as it is or used in pastry and gelato making or for desserts in general.

**DOSAGE FOR USE** As desired

**ADVICE**  
For correct use of the product, we recommend emptying the entire contents of the tin into the gelato tray and placing it in the showcase at - 15°C. After approx. 3 hours the product will have reached an ideal consistency. For quicker preparation we recommend placing the gelato tray in the blast freezer at - 40°C for approximately 20/25 minutes and then placing it in the showcase at - 15°C.

**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)**  
Sugar, vegetable oils (sunflower, palm), **hazelnut** paste, cocoa powder, skimmed **milk** powder, **lactose**, emulsifier: **soybean** lecithin, **milk** proteins, flavourings.

May contain traces of egg, almonds, walnuts, cashew nuts, pistachio nuts, peanuts and sesame seeds.

**COLOUR OF PRODUCT** Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100 g of gelato:
<b>HUMIDITY</b>	Max 0,8 %	<b>ENERGY</b>	<b>KJ</b> 2342	0
<b>FAT</b>	36 %		<b>kcal</b> 562	0
<b>ASHES</b>	Max 1,73 %	<b>FAT</b>	<b>g</b> 36	0
		of which saturates	<b>g</b> 6	0
		<b>CARBOHYDRATE</b>	<b>g</b> 53	0
		of which sugars	<b>g</b> 51	0
		<b>PROTEIN</b>	<b>g</b> 5	0
		<b>SALT</b>	<b>g</b> 0,08	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** 6Kg tinfoil tin; 2 per box.  
**SHELF LIFE** 36 months if kept in original, undamaged packaging  
**SAMPLE** 200g

**082600**