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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

CODE 14179	TYPE OF PROD	UCT	VARIE	GATE senza glutine
NAME	QUELLA	QUELLA		
PRODUC	T FOR PROFESSIONAL USE,	NOT INTEN	DED FOR R	ETAIL 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				
	tin into the gelato tray and the product will have reac	d placing it in hed an ideal elato tray in t	the showca consistency. he blast free	ptying the entire contents of the se at - 15°C. After approx. 3 hour For quicker preparation we ezer at - 40°C for approximately 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)	Sugar, vegetable oils (sunflower, palm), <b>hazelnut</b> paste, cocoa powder, skim <b>milk</b> powder, <b>lactose</b> , emulsifier: <b>soybean</b> lecithin, <b>milk</b> proteins, flavouring			
1169/2011)		ulsifier: <b>soyb</b> e	ean lecithin,	milk proteins, flavourings.
				<b>milk</b> proteins, flavourings. <u>ew nuts, pistachio nuts, peanuts</u>
1169/2011)	May contain traces of egg			
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHYSICAL	May contain traces of egg and sesame seeds. Brown		valnuts, cash	ew nuts, pistachio nuts, peanuts
1169/2011) COLOUR OF PRODUCT	May contain traces of egg and sesame seeds. Brown	, almonds, w	valnuts, cash	ew nuts, pistachio nuts, peanuts
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 0, 8 %	May contain traces of egg and sesame seeds. Brown	, almonds, w JTRITION FA Per 100 g c KJ	ACTS (avera of product 2342	ew nuts, pistachio nuts, peanuts ge values) Per 100 g of gelato: 0
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 0, 8 % FAT 36 %	May contain traces of egg and sesame seeds. Brown NU ENERGY	JTRITION FA Per 100 g c KJ kcal	ACTS (avera bf product 2342 562	ew nuts, pistachio nuts, peanuts ge values) Per 100 g of gelato: 0 0 0
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 0, 8 % FAT 36 %	May contain traces of egg and sesame seeds. Brown	, almonds, w JTRITION FA Per 100 g c KJ	ACTS (avera of product 2342 562 36	ew nuts, pistachio nuts, peanuts ge values) Per 100 g of gelato: 0 0 0 0 0
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1169/2011) COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 0, 8 % FAT 36 %	May contain traces of egg and sesame seeds. Brown NU ENERGY FAT of which saturates	TRITION FA Per 100 g c KJ kcal g g	ACTS (avera of product 2342 562 36 6	ew nuts, pistachio nuts, peanuts ge values) Per 100 g of gelato: 0 0 0 0 0 0 0 0
COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 0, 8 % FAT 36 %	May contain traces of egg and sesame seeds. Brown NU ENERGY FAT of which saturates CARBOHYDRATE	TRITION FA Per 100 g c KJ kcal g g	ACTS (avera of product 2342 562 36 6 53	ew nuts, pistachio nuts, peanuts ge values) Per 100 g of gelato: 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 0, 8 % FAT 36 %	May contain traces of egg and sesame seeds. Brown NU ENERGY FAT of which saturates CARBOHYDRATE of which sugars	TRITION FA Per 100 g c KJ kcal g g g g	ACTS (avera of product 2342 562 36 6 53 51	ew nuts, pistachio nuts, peanuts ge values) Per 100 g of gelato: 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 0, 8 % FAT 36 % ASHES Max 1, 73 %	May contain traces of egg and sesame seeds. Brown NU ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL	JTRITION FA Per 100 g c KJ kcal g g g g g g g g	ACTS (avera of product 2342 562 36 6 53 51 5 5 0, 08	ew nuts, pistachio nuts, peanuts ge values) Per 100 g of gelato: 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 0, 8 % FAT 36 % ASHES Max 1, 73 %	May contain traces of egg and sesame seeds.         Brown         NU         ENERGY         FAT         of which saturates         CARBOHYDRATE         of which sugars         PROTEIN         SALT         MICROBIOLOGICAL         < 5000 cfu/g	JTRITION FA Per 100 g c KJ kcal g g g g g g g g	ACTS (avera of product 2342 562 36 6 53 51 5 5 0, 08	ew nuts, pistachio nuts, peanuts ge values) Per 100 g of gelato: 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
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1169/2011) COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 0, 8 % FAT 36 % ASHES Max 1, 73 % TOTAL BACTERIAL LOAD MOULDS YEASTS	May contain traces of egg and sesame seeds.         Brown         Rewn         ENERGY         FAT         of which saturates         CARBOHYDRATE         of which sugars         PROTEIN         SALT         MICROBIOLOGICAL         < 5000 cfu/g	JTRITION FA Per 100 g c KJ kcal g g g g g g g g	ACTS (avera of product 2342 562 36 6 53 51 5 5 0, 08	ew nuts, pistachio nuts, peanuts ge values) Per 100 g of gelato: 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
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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 in the label concerns the customer using the product itself.



Gelato

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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 tinplate tin; 2 per box.			
SHELF LIFE	36 months if kept in original, undamaged packaging			
SAMPLE	200g			
	082600			



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