

Gelato

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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 14	304	TYPE OF PRO	DUCT	PAS	TE			
NAME		SCROK!				_	glutine gluten free	
	PRODUCT	FOR PROFESSIONAL USI	E , NOT INTE	NDED FOR R	ETAIL SAL	.E.		
NAME OF FOOD		Semi-finished brittle flavoured paste product for the preparation of artisanal gelato and for pastry products.						
DOSAGE FOR USE		80/120g of product + 1Kg white Base. Cold preparation.						
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 & AL (according to Reg. 1169/2011)								
		May contain traces of eg	gg, pistachio r	nuts, peanuts	and sesam	e seeds.		
COLOUR OF PROD	JCT	Brown						
CHEMICAL-P CHARACTE		NUTRITION FACTS (average values)						
				of product	Per 100 g of gelato:			
	nx1 %	ENERGY	KJ	2551,5	0	0	0	
FAT 4 ASHES	.9 % / %	FAT	kcal	609,8	0	0	0	
		FAT of which saturates	g	49,0 8,6	0 0	0 0	0 0	
SOLUBILLY	prepared cold	or which saturates	g		-	_	-	
in mil	K	CARBOHYDRATE	g	28,2	0	0	0	
		of which sugars	g	27,2	0	0	0	
		PROTEIN	g	10,1	0	0	0	
		SALT	g	0,04	0	0	0	
		MICROBIOLOGICA	L CHARACTI	ERISTICS				
TOTAL BACTERIAL LO	DAD	< 5000 cfu/g						
MOULDS		< 100 cfu/g						
YEASTS		< 100 cfu/g						
		< 100 cfu/g						
STAPHYLOCOCCUS AUREUS SALMONELLA		< 20 cfu/g Absent in 25 g						
	forms to the E	C 1881/2006 regulation of		quent updat	es- concern	ing contam	inants in	
The product conj		food n	roducts.					
The product con								
		ucket; 2 per box.						
The product conj TYPE OF PACKAGING SHELF LIFE				aging				

167500





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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".

