

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14431</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>	
<b>NAME</b>	<b>QUELL'ALTRA</b>			

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

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

**DOSAGE FOR USE** As desired

**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.

**ADVICE** For a 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.

**INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)** Sugar, sunflower seed oil, glucose syrup, vegetable oils (sunflower, palm), skimmed **milk powder**, whole **milk powder**, **lactose**, **cream powder**, maltodextrin, cocoa butter, **milk proteins**, **hazelnut** paste, vegetable fats (palm), emulsifier: **soybean** lecithin, flavourings.

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

**COLOUR OF PRODUCT** White

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 1,5 %	<b>ENERGY</b>	<b>KJ</b> 2438	0	0
<b>FAT</b>	39 %		<b>kcal</b> 585	0	0
<b>ASHES</b>	Max 1,5 %	<b>FAT</b>	<b>g</b> 39	0	0
<b>SOLUBILITY</b>	Use the product exactly as it is	<b>of which saturates</b>	<b>g</b> 8,3	0	0
		<b>CARBOHYDRATE</b>	<b>g</b> 54	0	0
		<b>of which sugars</b>	<b>g</b> 46	0	0
		<b>PROTEIN</b>	<b>g</b> 4,5	0	0
		<b>SALT</b>	<b>g</b> 0,14	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

***The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.***

<b>TYPE OF PACKAGING</b>	6Kg tinfoil tin; 2 per box.
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging
<b>SAMPLE</b>	200g

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