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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 1443	1 TYPE OF P	RODUCT	VARIEG	GATE	S	enza lutine	
NAME	QUELL	'ALTRA			g	luten free	
F	PRODUCT FOR PROFESSIONAL	L USE, NOT INTEI	NDED FOR RE				
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	As desired					
HOW TO HANDLE	Handle the product any possible residue Store away from he	e of the product ex	kternally.			emoving	
ADVICE	tin into the gelato to the product will hav recommend placing	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 & ALLEF (according to Reg. (EU	0,	Sugar, sunflower seed oil, glucose syrup, vegetable oils (sunflower, palm), skimmed <b>milk</b> powder, whole <b>milk</b> powder, <b>lactose</b> , <b>cream</b> powder, maltodextrin, cocoa butter, <b>milk</b> proteins, <b>hazelnut</b> paste, vegetable fats (palm), emulsifier: <b>soybean</b> lecithin, flavourings.					
1169/2011)	butter, <b>milk</b> protein	is, <b>hazelnut</b> paste,	tose, cream p	owder, mal	todextrin, c	осоа	
	butter, <b>milk</b> protein	is, <b>hazelnut</b> paste,	<b>tose, cream</b> pe vegetable fat	owder, mal s (palm), en	todextrin, c nulsifier: <b>so</b>	ocoa <b>ybean</b>	
1169/2011) COLOUR OF PRODUCT	butter, <b>milk</b> protein lecithin, flavourings <u>May contain traces</u> <u>sesame seeds.</u> White	is, <b>hazelnut</b> paste,	<b>tose, cream</b> pe vegetable fat	owder, mal s (palm), en	todextrin, c nulsifier: <b>so</b>	ocoa <b>ybean</b>	
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHY	butter, <b>milk</b> protein lecithin, flavourings <u>May contain traces</u> <u>sesame seeds.</u> White SICAL	is, <b>hazelnut</b> paste,	tose, cream pe vegetable fat: walnuts, cashe	owder, mal s (palm), en ws, pistach	todextrin, c nulsifier: <b>so</b>	ocoa <b>ybean</b>	
1169/2011) COLOUR OF PRODUCT	butter, <b>milk</b> protein lecithin, flavourings <u>May contain traces</u> <u>sesame seeds.</u> White SICAL	of egg, almonds, v	tose, cream pe vegetable fat: walnuts, cashe	owder, mal s (palm), en <u>ws, pistach</u> g <b>e values)</b>	todextrin, c nulsifier: <b>so</b>	ocoa <b>ybean</b> inuts and	
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHY CHARACTERIS	butter, milk protein lecithin, flavourings <u>May contain traces</u> <u>sesame seeds.</u> White SICAL TICS	of egg, almonds, v	tose, cream per vegetable fat: walnuts, cashe	owder, mal s (palm), en <u>ws, pistach</u> g <b>e values)</b>	todextrin, c nulsifier: <b>so</b> <u>io nuts, pea</u>	ocoa <b>ybean</b> inuts and	
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHY CHARACTERIS HUMIDITY Max 1, FAT 39	butter, milk protein lecithin, flavourings <u>May contain traces</u> <u>sesame seeds.</u> White SICAL TICS 5 % % 8 ENERGY	of egg, almonds, v NUTRITION F Per 100 g	ACTS (average of product 2438 585	owder, mal s (palm), en <u>ws, pistach</u> ge values) Per 0 0	todextrin, c nulsifier: <b>so</b> <u>io nuts, pea</u> <b>100 g of gela</b> 0 0	ocoa ybean inuts and to:	
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHY CHARACTERIS HUMIDITY Max 1, FAT 39	butter, milk protein lecithin, flavourings <u>May contain traces</u> <u>sesame seeds.</u> White SICAL TICS 5 % % 8 ENERGY	of egg, almonds, v NUTRITION F Per 100 g KJ	tose, cream provide the set of th	owder, mal s (palm), en <u>ws, pistach</u> ge values) <u>Per</u> 0	todextrin, c nulsifier: <b>so</b> <u>io nuts, pea</u> <b>100 g of gela</b> 0	ocoa ybean anuts and to: 0	
COLOUR OF PRODUCT CHEMICAL-PHY CHARACTERIS HUMIDITY Max 1, FAT 39 ASHES Max 1, Use the p	butter, milk protein lecithin, flavourings <u>May contain traces</u> <u>sesame seeds.</u> White SICAL TICS 5 % ENERGY % 5 % FAT product of which saturates	of egg, almonds, v NUTRITION F Per 100 g KJ kcal	ACTS (average of product 2438 585	owder, mal s (palm), en <u>ws, pistach</u> ge values) Per 0 0	todextrin, c nulsifier: <b>so</b> <u>io nuts, pea</u> <b>100 g of gela</b> 0 0	ocoa ybean inuts and to: 0 0	
1169/2011) COLOUR OF PRODUCT CHEMICAL-PHY CHARACTERIS HUMIDITY Max 1, FAT 39 ASHES Max 1, Use the n	butter, milk protein lecithin, flavourings <u>May contain traces</u> <u>sesame seeds.</u> White SICAL TICS 5 % ENERGY % 5 % FAT product of which saturates	of egg, almonds, v NUTRITION F Per 100 g KJ kcal g	ACTS (averages) sof product 2438 585 39	owder, mal s (palm), en <u>ws, pistach</u> ge values) <u>Per</u> 0 0 0 0	todextrin, c nulsifier: <b>so</b> <u>io nuts, pea</u> <u>100 g of gela</u> 0 0 0	ocoa ybean nuts and to: 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	24 months if kept in original, undamaged packaging				
SAMPLE	200g				
	091600				



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