


PRODUCT SPECIFICATION SHEET

CODE	14477	TYPE OF PRODUCT	PASTE			
NAME	QUELLO					
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Spreadable caramel flavoured cream that 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 approximately 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. Mix the product each time before use and close properly removing any possible residue of the product externally.					
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)	Vegetable oils (sunflower, palm), sugar, caramelized sugar, whole milk powder, skimmed milk powder, glucose syrup, maltodextrin, aromatic caramel preparation (sugar, glucose syrup, butter, cream), cocoa butter, vegetable fats (palm), emulsifier: soybean lecithin, natural flavouring. <u>May contain traces of eggs, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>					
COLOUR OF PRODUCT	Pale brown					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product	Per 100 g of gelato:		
HUMIDITY	Max 0,9 %	ENERGY	KJ 2524	0	0 0	
FAT	43 %		kcal 607	0	0 0	
ASHES	Max 1,17 %	FAT	g 43	0	0 0	
SOLUBILITY	Use the product as it is	of which saturates	g 9,1	0	0 0	
pH	/	CARBOHYDRATE	g 50	0	0 0	
		of which sugars	g 45	0	0 0	
		PROTEIN	g 4,9	0	0 0	
		SALT	g 0,15	0	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.

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

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