

PRODUCT SPECIFICATION SHEET

CODE	14545	TYPE OF PRODUCT	VARIEGATE	
NAME	QUELL'ALTRO			

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Spreadable dark chocolate 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	ADVICE	As it is . 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 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.	
HOW TO HANDLE	Handle the product using clean, dry utensils. Close the package 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)	Sugar, vegetable oils (sunflower, palm), cocoa powder (14%), skimmed milk powder, lactose , emulsifier: soybean lecithin, milk proteins, flavourings. <u>May contain traces of egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>		
COLOUR OF PRODUCT	Black		

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100 g of gelato:
HUMIDITY	Max 1,2 %	ENERGY	KJ 2379,8	0,0
FAT	38,9 %		kcal 568,8	0,0
ASHES	Max 2,5 %	FAT	g 38,9	0,0
		of which saturates	g 7,7	0,0
		CARBOHYDRATE	g 47,8	0,0
		of which sugars	g 45,7	0,0
		PROTEIN	g 4,8	0,00
		SALT	g 0,5	0,00

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	36 months if kept in original, undamaged packaging.
SAMPLE	200 g

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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.

