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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



	PRODUCT SPEC	IFICATIO	N SHEET			
CODE 14680	TYPE OF PROD	UCT	VAR	EGATE	senza	
NAME	QUELLA MI	LKY		gluten free PALM OIL		
	DUCT FOR PROFESSIONAL US	-				
NAME OF FOOD	Spreadable milk chocolate the prearation of gelato ar		-		•	
DOSAGE	As desired.					
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 approximately 3 hours the product will have reached an ideal consistency. For a quicker preparation we recommend placing the gelato tray in the blast freezer at a temperature of - 40°C for approximately 20/25 minutes and the placing it in the showcase at - 15°C.					
HOW TO HANDLE	Handle the product using on possible residue of the pro Store away from heat sour	duct extern	ally.		0 /	
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	powder (4, 6%), cocoa pov	Vegetable oil (sunflower), sugar, glucose syrup, skimmed milk powder (7, 3%), whole m i powder (4, 6%), cocoa powder, modified strach, lactose, cream powder, maltodextrin, milk proteins, cocoa butter, emulsifiers: soybean lecithin, flavourings, salt.				
	May contain eggs, almond	s, hazelnuts,	walnuts, cas	hews, pistac	hio nuts, peanuts and	
	<u>sesame seeds.</u>	sesame seeds.				
COLOUR OF PRODUCT	Light Brown					
CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)					
		Per 100 g	of product	Р	er 100g of gelato:	
HUMIDITY 1, 5 %	ENERGY	КJ	2387, 0		0, 0	
FAT 38,0 %		kcal	573, 0		0, 0	
ASHES 1, 7 %	FAT	g	38, 0		0, 0	
SOLUBILITY use the product	of which saturates	g	6, 9		0, 0	
exactly as it is	CARBOHYDRATE	g	52 <i>,</i> 0		0, 0	
	of which sugars	~	42,0		0, 0	
	of which sugars PROTEIN	g	5, 1		0, 00	
		g	J, 1		0,00	
	SALT	g	0, 17		0, 00	

TOTAL BACTERIAL LOAD

Gelato

< 5000 cfu/g

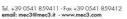


This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.



Gelato

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MOULDS	< 100 cfu/g			
YEASTS	< 100 cfu/g			
ENTEROBACTERIA	< 100 cfu/g			
STAPHYLOCOCCUS AURE	E US < 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				
TYPE OF PACKAGING	6 Kg tinplate tin; 2 per box			
SHELF LIFE	24 months if kept in original, undamaged packaging.			
SAMPLE	200 g			





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