



## PRODUCT SPECIFICATION SHEET

|             |                     |                        |                  |   |   |
|-------------|---------------------|------------------------|------------------|---|---|
| <b>CODE</b> | <b>14680</b>        | <b>TYPE OF PRODUCT</b> | <b>VARIEGATE</b> |  |  |
| <b>NAME</b> | <b>QUELLA MILKY</b> |                        |                  |   |   |

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

**NAME OF FOOD** Spreadable milk chocolate flavoured cream , that can be enjoyed exactly as it is or used in the preparation of gelato and pastry products or for desserts in general.

**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 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 oil (sunflower), sugar, glucose syrup, skimmed **milk** powder (7, 3%), whole **milk** powder (4, 6%), cocoa powder , modified starch, **lactose**, **cream** powder, maltodextrin, **milk** proteins, cocoa butter, emulsifiers: **soybean** lecithin, flavourings, salt.

May contain eggs, almonds, hazelnuts, walnuts, cashews, pistachio nuts, peanuts and sesame seeds.

**COLOUR OF PRODUCT** Light Brown

| CHEMICAL-PHYSICAL CHARACTERISTICS |                                  | NUTRITION FACTS (average values) |                   |                     |
|-----------------------------------|----------------------------------|----------------------------------|-------------------|---------------------|
|                                   |                                  | Per 100 g of product             |                   | Per 100g of gelato: |
| <b>HUMIDITY</b>                   | 1,5 %                            | <b>ENERGY</b>                    | <b>KJ</b> 2387,0  | 0,0                 |
| <b>FAT</b>                        | 38,0 %                           |                                  | <b>kcal</b> 573,0 | 0,0                 |
| <b>ASHES</b>                      | 1,7 %                            | <b>FAT</b>                       | <b>g</b> 38,0     | 0,0                 |
| <b>SOLUBILITY</b>                 | use the product exactly as it is | <b>of which saturates</b>        | <b>g</b> 6,9      | 0,0                 |
|                                   |                                  | <b>CARBOHYDRATE</b>              | <b>g</b> 52,0     | 0,0                 |
|                                   |                                  | <b>of which sugars</b>           | <b>g</b> 42,0     | 0,0                 |
|                                   |                                  | <b>PROTEIN</b>                   | <b>g</b> 5,1      | 0,00                |
|                                   |                                  | <b>SALT</b>                      | <b>g</b> 0,17     | 0,00                |

### MICROBIOLOGICAL CHARACTERISTICS

**TOTAL BACTERIAL LOAD** < 5000 cfu/g

|                              |                |
|------------------------------|----------------|
| <b>MOULDS</b>                | < 100 cfu/g    |
| <b>YEASTS</b>                | < 100 cfu/g    |
| <b>ENTEROBACTERIA</b>        | < 100 cfu/g    |
| <b>STAPHYLOCOCCUS AUREUS</b> | < 20 cfu/g     |
| <b>SALMONELLA</b>            | Absent in 25 g |

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

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

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