


PRODUCT SPECIFICATION SHEET

CODE	08040	TYPE OF PRODUCT	POWDER			
NAME	LIMONCELLO 500					
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished powder product for the preparation of limoncello flavoured artisanal gelato.					
DOSAGE FOR USE	1,250 Kg of product + 2,5 L of water.					
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)	Sugar, maltodextrin, dextrose, dried glucose syrup, vegetable fats (coconut), acidifier: citric acid, tapioca starch, alpha-dextrin (vegetable fibre), thickeners: guar gum, sodium carboxymethylcellulose and carrageenan, flavourings, colour: turmeric, powdered lemon juice (0,2%), pea proteins, natural lemon flavouring, antioxidant: alpha-tocopherol. <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>					
COLOUR OF PRODUCT	Yellow					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 1 %	ENERGY	KJ	1691	0	563,7
FAT	2,0 %		kcal	404,1	0	134,7
ASHES	Max 1 %	FAT	g	2,0	0	0,7
SOLUBILITY	Good in water	of which saturates	g	1,0	0	0,3
		CARBOHYDRATE	g	94,3	0	31,4
		of which sugars	g	88,5	0	29,5
		PROTEIN	g	0,09	0	0,03
		SALT	g	0,07	0	0,02
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					
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>						
TYPE OF PACKAGING	1,25 bag; 10 per box					
SHELF LIFE	36 months if kept in original, undamaged packaging					

SAMPLE

500g

348500



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.

