

Gelato

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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

CODE 08045	TYPE OF PROD	UCT	POW	DER		
NAME	CAFFE' 50	00				enza lutine luten free
PRODUCT	FOR PROFESSIONAL USE ,	NOT INTE	NDED FOR R	ETAIL SA	LE.	
NAME OF FOOD	Semi-finished powder product for the preparation of coffee flavoured artisanal gelato. <contains (="" 100="" 55,="" 9="" caffeine="" caffeine.="" children="" content:="" for="" g="" gelato.)="" mg="" not="" of="" or="" per="" pregnant="" recommended="" women=""></contains>					
DOSAGE FOR USE	1,25Kg of product + 2,5 L v	water. Or fo	r a creamier g	gelato 1,2	5L water + 1,2	5L milk
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, skimmed milk powder,dried glucose syrup, whole milk powder, dextrose, lactose , soluble coffee (4%), vegetable fats (palm kernel, palm), maltodextrin, mi proteins, emulsifiers: E472a, E471, thickeners: guar gum, tara gum, sodium carboxymethylcellulose, flavourings.					rin, mil
	May contain traces of soyl peanuts and sesame seeds		<u>almonds, haze</u>	elnuts, wa	lnuts, pistach	<u>io nuts,</u>
COLOUR OF PRODUCT			almonds, haze	elnuts, wa	Inuts, pistach	<u>io nuts,</u>
COLOUR OF PRODUCT CHEMICAL-PHYSICAL	peanuts and sesame seeds Brown	<u>s.</u>				io nuts,
	peanuts and sesame seeds Brown	s. ITRITION F	ACTS (avera	ge values	;)	
CHEMICAL-PHYSICAL CHARACTERISTICS	peanuts and sesame seeds Brown NL	S. JTRITION F Per 100 g	ACTS (averaged of product	ge values Pe	s) er 100 g of gelat	to:
CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 2 %	peanuts and sesame seeds Brown	JTRITION F Per 100 g KJ	ACTS (avera of product 1712,8	ge values Pe	;) er 100 g of gela t 570,9	t o:
CHEMICAL-PHYSICAL CHARACTERISTICS	peanuts and sesame seeds Brown NL ENERGY	JTRITION F Per 100 g KJ kcal	ACTS (averaged of product 1712,8 409,4	ge values Pe 0 0	5) er 100 g of gelat 570,9 136,5	to: 0 0
CHEMICAL-PHYSICAL CHARACTERISTICSHUMIDITYMax 2%FAT7,2%ASHESMax 3%	peanuts and sesame seeds Brown NL	JTRITION F Per 100 g KJ kcal g	ACTS (averaged of product 1712,8 409,4 7,2	ge values Pe	er 100 g of gelat 570,9 136,5 2,4	to: 0
CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 2 % FAT 7,2 % ASHES Max 3 %	peanuts and sesame seeds Brown NL ENERGY FAT	JTRITION F Per 100 g KJ kcal g g	ACTS (averaged of product 1712,8 409,4	ge values Pe 0 0 0	5) er 100 g of gelat 570,9 136,5	to: 0 0 0
CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 2 % FAT 7,2 % ASHES Max 3 % Good prepared cold	peanuts and sesame seeds Brown NL ENERGY FAT of which saturates	JTRITION F Per 100 g KJ kcal g	ACTS (averaged) of product 1712,8 409,4 7,2 6,2	ge values 0 0 0 0 0	i) 570,9 136,5 2,4 2,1	to: 0 0 0 0
CHEMICAL-PHYSICAL CHARACTERISTICS	peanuts and sesame seeds Brown NL ENERGY FAT of which saturates CARBOHYDRATE	JTRITION F Per 100 g KJ kcal g g g	ACTS (averaged) of product 1712,8 409,4 7,2 6,2 77,0	ge values 0 0 0 0 0 0	er 100 g of gela t 570,9 136,5 2,4 2,1 25,7	to: 0 0 0 0 0
CHEMICAL-PHYSICAL CHARACTERISTICS	peanuts and sesame seeds Brown NL ENERGY FAT of which saturates CARBOHYDRATE of which sugars	JTRITION F Per 100 g KJ kcal g g g g	ACTS (averaged) of product 1712,8 409,4 7,2 6,2 77,0 67,8	ge values 0 0 0 0 0 0 0	er 100 g of gelat 570,9 136,5 2,4 2,1 25,7 22,6	to: 0 0 0 0 0
CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 2 % FAT 7,2 % ASHES Max 3 % Good prepared cold	peanuts and sesame seeds Brown NL ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN	JTRITION F Per 100 g KJ kcal g g g g g g	ACTS (averaged) of product 1712,8 409,4 7,2 6,2 77,0 67,8 8,3 0,3	ge values 0 0 0 0 0 0 0 0	100 g of gelat 570,9 136,5 2,4 2,1 25,7 22,6 2,77	to: 0 0 0 0 0 0 0 0
CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 2 % FAT 7,2 % ASHES Max 3 % SOLUBILITY Good prepared cold in water or milk	peanuts and sesame seeds Brown NL ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT	JTRITION F Per 100 g KJ kcal g g g g g g	ACTS (averaged) of product 1712,8 409,4 7,2 6,2 77,0 67,8 8,3 0,3	ge values 0 0 0 0 0 0 0 0	100 g of gelat 570,9 136,5 2,4 2,1 25,7 22,6 2,77	to: 0 0 0 0 0 0 0 0
CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 2 % SAT 7,2 % ASHES Max 3 % Good prepared cold in water or milk Good prepared cold TOTAL BACTERIAL LOAD TOTAL BACTERIAL LOAD	peanuts and sesame seeds Brown NL ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT	JTRITION F Per 100 g KJ kcal g g g g g g	ACTS (averaged) of product 1712,8 409,4 7,2 6,2 77,0 67,8 8,3 0,3	ge values 0 0 0 0 0 0 0 0	100 g of gelat 570,9 136,5 2,4 2,1 25,7 22,6 2,77	to: 0 0 0 0 0 0 0 0
CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 2 % FAT 7,2 % ASHES Max 3 % SOLUBILITY Good prepared cold in water or milk TOTAL BACTERIAL LOAD MOULDS	peanuts and sesame seeds Brown NL ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g	JTRITION F Per 100 g KJ kcal g g g g g g	ACTS (averaged) of product 1712,8 409,4 7,2 6,2 77,0 67,8 8,3 0,3	ge values 0 0 0 0 0 0 0 0	100 g of gelat 570,9 136,5 2,4 2,1 25,7 22,6 2,77	to: 0 0 0 0 0 0 0 0
CHEMICAL-PHYSICAL CHARACTERISTICS HUMIDITY Max 2 % FAT 7,2 % ASHES Max 3 % Good prepared cold in water or milk Good prepared cold in water or milk TOTAL BACTERIAL LOAD MOULDS YEASTS Heat cold in cold i	peanuts and sesame seeds Brown NL ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g	JTRITION F Per 100 g KJ kcal g g g g g g	ACTS (averaged) of product 1712,8 409,4 7,2 6,2 77,0 67,8 8,3 0,3	ge values 0 0 0 0 0 0 0 0	100 g of gelat 570,9 136,5 2,4 2,1 25,7 22,6 2,77	to: 0 0 0 0 0 0 0 0
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SHELF LIFE	24 months if kept in original, undamaged packaging	
SAMPLE	/	
		148500

"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 on the label concerns the customer using the product itself".

