

PRODUCT SPECIFICATION SHEET

CODE	08045	TYPE OF PRODUCT	POWDER
NAME	CAFFE' 500		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished powder product for the preparation of coffee flavoured artisanal gelato.<Contains caffeine. Not recommended for children or pregnant women (caffeine content: 55, 9 mg per 100 g of gelato.)>
DOSAGE FOR USE	1,25Kg of product + 2,5 L water. Or for a creamier gelato 1,25L water + 1,25L 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, milk proteins, emulsifiers: E472a, E471, thickeners: guar gum, tara gum, sodium carboxymethylcellulose, flavourings. <u>May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 2 %	ENERGY	KJ 1712,8	0	570,9 0
FAT	7,2 %		kcal 409,4	0	136,5 0
ASHES	Max 3 %	FAT	g 7,2	0	2,4 0
SOLUBILITY	Good prepared cold in water or milk	of which saturates	g 6,2	0	2,1 0
		CARBOHYDRATE	g 77,0	0	25,7 0
		of which sugars	g 67,8	0	22,6 0
		PROTEIN	g 8,3	0	2,77 0
		SALT	g 0,3	0	0,11 0

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	1,25 Kg bag; 10 per box.
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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".