

PRODUCT SPECIFICATION SHEET

CODE	08055	TYPE OF PRODUCT	POWDER
NAME	BANANA 500		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished powder product for the preparation of banana flavoured artisanal gelato.
DOSAGE FOR USE	1,25 Kg of product + 1,25 L of water + 1,25 L of milk or 2,5 L of milk.
HOW TO HANDLE	Handle the product using clean, dry utensils. 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, vegetable fibre (inulin), dextrose, maltodextrin, powdered banana (4%), dried glucose syrup, vegetable fats (palm kernel, palm), milk proteins, lactose , emulsifiers: E471, E472a, thickeners: guar gum, sodium carboxymethylcellulose, carrageenan, acidifier: citric acid, flavourings. <u>May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts, sesame seeds.</u>
COLOUR OF PRODUCT	White

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 2 %	ENERGY	KJ 1650,1	0	635,0 0
FAT	3,5 %		kcal 384,4	0	151,8 0
ASHES	Max 1 %	FAT	g 3,5	0	2,3 0
SOLUBILITY	Good prepared cold in water and/or milk	of which saturates	g 2,7	0	1,6 0
		CARBOHYDRATE	g 80,9	0	28,6 0
		of which sugars	g 73,2	0	26,0 0
		PROTEIN	g 6,6	0	3,20 0
		SALT	g 0,20	0	0,04 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
SHELF LIFE	36 months if kept in original, undamaged packaging.

SAMPLE

500 g

117500

"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".