


PRODUCT SPECIFICATION SHEET

CODE	08070	TYPE OF PRODUCT	POWDER		
NAME	GUSTO CIOCCOLATO 500				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished powdered product for the preparation of chocolate flavoured artisanal gelato.				
DOSAGE FOR USE	1,25kg of product + 2L milk + 0,5L water (or 2,5L milk for a creamier gelato)				
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, cocoa powder, dextrose, skimmed milk powder, matodextrin, lactose , vegetable fats (coconut, palm kernel, palm), thickeners: tara gum, sodium carboxymethylcellulose, guar gum, dried glucose syrup, emulsifiers: E471, E472a, milk proteins, cocoa extract, flavourings. <u>May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, pistachios, 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 1643,0	0	690,0 0
FATS	5,4 %		kcal 393,0	0	165,0 0
ASHES	Max 3,6 %	FATS	g 5,4	0	3,7 0
SOLUBILITY	Good prepared cold and hot in water or milk	of which saturated fatty acids	g 4,1	0	2,5 0
		CARBOHYDRATES	g 76,3	0	27,8 0
		of which sugars	g 67,4	0	25,0 0
		PROTEINS	g 6,6	0	3,90 0
		SALT	g 0,26	0	0,14 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				
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>					
TYPE OF PACKAGING	1,25Kg bag ; 10 per box.				
SHELF LIFE	36 months if kept in original, undamaged packaging				
SAMPLE	/				



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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

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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.

