



PRODUCT SPECIFICATION SHEET

CODE	08072	TYPE OF PRODUCT	POWDER		
NAME	FRUTTI DI BOSCO 500 c.p.				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished powdered product for the preparation of 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, vegetable fibre (inulin), maltodextrin, dextrose, dried glucose syrup, vegetable fats (coconut), dehydrated redcurrant (1,4%), dehydrated strawberries, dehydrated blackberries (1,2%), acidifier: citric acid, starch, thickeners: guar gum, sodium carboxymethylcellulose, carrageenan, powdered strawberries, colours: anthocyanins, powdered raspberries (0,35%), powdered blueberries(0,35%), flavourings, spirulina extract, pea proteins. <u>May contain soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio nuts.</u>				
COLOUR OF PRODUCT	Purple				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 2 %	ENERGY	KJ 1573,1	0	524,4 0
FAT	1,1 %		kcal 376	0	125,3 0
ASHES	Max 3 %	FAT	g 1,1	0	0,4 0
SOLUBILITY	Good in water	of which saturates	g 0,7	0	0,2 0
pH	/	CARBOHYDRATES	g 85,3	0	28,4 0
		of which sugars	g 72,8	0	24,3 0
		PROTEINS	g 0,5	0	0,17 0
		SALT	g 0,1	0	0,03 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	1,250 Kg bag; 10 per box				
SHELF LIFE	36 months if kept in original, undamaged packaging.				

SAMPLE

250g

340600



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.

