


## PRODUCT SPECIFICATION SHEET

|             |                                |                        |   |
|-------------|--------------------------------|------------------------|---|
| <b>CODE</b> | <b>08095</b>                   | <b>TYPE OF PRODUCT</b> | <b>POWDER</b>   |
| <b>NAME</b> | <b>ARANCIA SANGUINELLA 500</b> |                        |  |

**PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.**

|   |   |
|---|---|
| <b>NAME OF FOOD</b>   | Semi-finished powder product for the preparation of blood orange flavoured artisanal gelato.  |
| <b>DOSAGE FOR USE</b>   | FOR GELATO: 1,25 Kg of product + 2,5L of water<br>FOR SLUSH: 1,25 Kg of product + 5L of water<br>Cold preparation.  |
| <b>HOW TO HANDLE</b>  | Handle the product using clean, dry utensils.<br>Close the package properly after use, removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.  |
| <b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b> | Sugar, dextrose, maltodextrin, dried glucose syrup, acidifier: citric acid, powdered orange juice (1,2%), thickeners: propylene glycol alginate, sodium carboxymethylcellulose, guar gum, flavourings, colours: anthocyanins, annatto, emulsifiers. E472b, E477, <b>soy</b> flour.<br><br><u>May contain traces of milk, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seed.</u> |
| <b>COLOUR OF PRODUCT</b>  | Pink  |

| CHEMICAL-PHYSICAL CHARACTERISTICS |                             | NUTRITION FACTS (average values) |                   |                      |       |
|-----------------------------------|-----------------------------|----------------------------------|-------------------|----------------------|-------|
|                                   |                             | Per 100 g of product             |                   | Per 100 g of gelato: |       |
| <b>HUMIDITY</b>                   | Max 1 %                     | <b>ENERGY</b>                    | <b>KJ</b> 1663,9  | 0                    | 554,6 |
| <b>FAT</b>                        | 0,4 %                       |                                  | <b>kcal</b> 397,7 | 0                    | 132,6 |
| <b>ASHES</b>                      | Max 0,1 %                   | <b>FAT</b>                       | <b>g</b> 0,4      | 0                    | 0,1   |
| <b>SOLUBILITY</b>                 | good prepared cold in water | <b>of which saturates</b>        | <b>g</b> 0,4      | 0                    | 0,1   |
|                                   |                             | <b>CARBOHYDRATE</b>              | <b>g</b> 96,9     | 0                    | 32,3  |
|                                   |                             | <b>of which sugars</b>           | <b>g</b> 84,8     | 0                    | 28,3  |
|                                   |                             | <b>PROTEIN</b>                   | <b>g</b> 0,1      | 0                    | 0     |
|                                   |                             | <b>SALT</b>                      | <b>g</b> 0,12     | 0                    | 0,04  |

### MICROBIOLOGICAL CHARACTERISTICS

|                              |                |
|------------------------------|----------------|
| <b>TOTAL BACTERIAL LOAD</b>  | < 5000 cfu/g   |
| <b>MOULDS</b>                | < 100 cfu/g    |
| <b>YEASTS</b>                | < 100 cfu/g    |
| <b>ENTEROBACTERIA</b>        | < 100 cfu/g    |
| <b>STAPHYLOCOCCUS AUREUS</b> | < 20 cfu/g     |
| <b>SALMONELLA</b>            | Absent in 25 g |

*The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.*

|                          |                          |
|--------------------------|--------------------------|
| <b>TYPE OF PACKAGING</b> | 1,25 kg bag; 10 per box. |
|--------------------------|--------------------------|

**SHELF LIFE**

36 months if kept in original, undamaged packaging.

**152500**

"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".