

PRODUCT SPECIFICATION SHEET

CODE	08116	TYPE OF PRODUCT	POWDER
NAME	VANIGLIA 400		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF PRODUCT	Semi-finished powdered product for the preparation of vanilla flavoured artisanal gelato.
DOSAGE FOR USE	1 bag (1Kg) + 2,5 L of milk. Stir until the product has completely dissolved, leave the mixture to rest for 10 minutes before batch freezing.
HOW TO HANDLE	Handle the product with clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store in a cool, dry place. Do not expose to direct sunlight.
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, glucose syrup, vegetable fats (coconut, palm, palm kernel), skimmed milk powder, dextrose, lactose , vegetable fibre (inulin), milk proteins, emulsifiers: E472a, E471, thickeners: sodium carboxymethylcellulose, tara gum, carrageenan, egg yolk powder, flavourings, colours: carotenes, salt, vanilla extract (0, 1%), vanilla seeds. <u>May contain traces of soybeans, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and 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 3 %	ENERGY	KJ	1821,8	0	0	0
FATS	10,7 %		kcal	435,4	0	0	0
ASHES	Max 3 %	FATS	g	10,7	0	0	0
SOLUBILITY	Good prepared cold in milk	of which saturated fatty acids	g	9,6	0	0	0
		CARBOHYDRATES	g	78,5	0	0	0
		of which sugars	g	70,4	0	0	0
		PROTEINS	g	4,3	0	0	0
		SALT	g	0,4	0	0	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 Kg bag ; 10 per box.
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SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE /

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