



## STRUTTURA LATTE

General informations:	
INGREDIENTS	Dried glucose syrup, Emulsifier: E472b lactic acid esters of mono- and diglycerides of fatty acids, E477 propane-1,2-diol esters of fatty acids, maltodextrine, SOYBEAN MEAL,. IT MAY CONTAIN TRACES OF MILK PROTEIN.
AROMA	Neutral
TASTE	Neutral
TIPOLOGY	Semifinished powder base for ice cream/ dessert production, only for ice-cream parlor and restaurants
Use indications, preparations and handling:	
USING MODALITY	15/20 g/kg ice cream . Let the solution obtained rest for 10 minutes then overrun.
PRODUCT PREPARATION AND HANDLING	Open the package using dry tools or hands. Close the package after utilization to avoid quality loss..
Product compositions	
MALTODEXTRINE / DRIED GLUCOSE	51,00 % ± 0,5 %
SOYBEAN MEAL / EMULSIFYING VEGETABLE FIBRES	49,00 % ± 0,5 %
Microbiological characteristic:	
	LIMITS GUARANTEED
TOTAL BACTERIAL COUNT	5 x 10 <sup>4</sup> ufc/g
YEAST AND MOLD	5 x 10 <sup>2</sup> ufc/g
TOTAL COLIFORMS	1 x 10 <sup>2</sup> ufc/g
ESCHERICHIA COLI	10 ufc/g
ENTEROBACTERIACEAE	10 ufc/g
SULPHITE REDUCING CLOSTRIDIA	1 x 10 <sup>2</sup> ufc/g
SALMONELLA	assente in 25g
STAPHILOCOCCUS AUREUS	10 ufc/g
Chemical characteristic	
	LIMITS GUARANTEED
HEAVY METALS (Pb; As; Hg; Cd)	Pb < 0,2 ppm Hg < 0,02 ppm As < 0,2 ppm Cd < 0,1 ppm
MYCOTOXIN (B1 ; B2 ; G1; G2)	< 4 ppb
Nutritional informations (pro 100g)	
	Valori medi* per 100g
ENERGY VALUE	492,90 kcal * 2064,50 kj*
TOTAL FATS	23,0 g*
-satureted fats	22,50 g*
CARBOHYDRATES	70,50g*
-sugars	20,85g*
PROTEIN	3,85 g*
SALT	400 mg
FIBRE	33,35 g
*Data obtained by calculations	
Packaging	
TYPE OF PACKAGING	TECHNICAL REFERENCE
Multilayer bag BACC070 (PEST 12/ ALL 9/ PLT 95)	Mod.M13-02 Rev.02 18/07/2011
TYPE OF PACKAGING	TECHNICAL REFERENCE
Storage Condition:	
SHELF-LIFE	24 months if the pack is untouched.
STORAGE MODALITY	Keep the product in a cool and dry place. Avoid the exposition to sunlight, heat source and humidity.
Sensitive persons (like aged, celiac):	
No restrictions if not indicated in the GMO-Allergens part.	



## STRUTTURA LATTE

<i>GMO and Allergens declarations</i>			
<i>ALLEGEN /GMO</i>	<i>PRESENT IN THE PRODUCT</i>	<i>PRESENT IN THE PRODUCTION PLANT</i>	<i>CROSS CONTAMINATION POSSIBILITIES</i>
<i>CEREALS CONTAINING GLUTEN AND DERIVATIVES</i>	<i>NO</i>	<i>YES</i>	<i>NO</i>
<i>SHELLFISH AND DERIVATIVES</i>	<i>NO</i>	<i>NO</i>	<i>NO</i>
<i>EGGS AND DERIVATIVES</i>	<i>NO</i>	<i>YES</i>	<i>NO</i>
<i>FISH AND DERIVATIVES</i>	<i>NO</i>	<i>NO</i>	<i>NO</i>
<i>PEANUTS AND DERIVATIVES</i>	<i>NO</i>	<i>YES</i>	<i>NO</i>
<i>SOJA AND DERIVATIVES</i>	<i>YES</i>	<i>YES</i>	<i>YES</i>
<i>MILK AND DERIVATIVES (INCLUDING LACTOSE)</i>	<i>TRACES</i>	<i>YES</i>	<i>YES</i>
<i>NUTS AND DERIVATIVES</i>	<i>NO</i>	<i>YES</i>	<i>NO</i>
<i>CELERY AND DERIVATIVES</i>	<i>NO</i>	<i>NO</i>	<i>NO</i>
<i>MUSTARD AND DERIVATIVES</i>	<i>NO</i>	<i>NO</i>	<i>NO</i>
<i>SESAME AND DERIVATIVES</i>	<i>NO</i>	<i>NO</i>	<i>NO</i>
<i>SULPHUR DIOXIDE AND SULPHITES (SO<sub>2</sub>&gt; 10 MG / L)</i>	<i>NO</i>	<i>YES</i>	<i>NO</i>
<i>LUPINI AND DERIVATIVES</i>	<i>NO</i>	<i>NO</i>	<i>NO</i>
<i>CLAMS AND DERIVATIVES</i>	<i>NO</i>	<i>NO</i>	<i>NO</i>
<i>GENETICALLY MODIFIED ORGANISMS</i>	<i>NO</i>	<i>NO</i>	<i>NO</i>
<i>Duty Reg. CE n° 178/2002 e 852/2004:</i>			
<p><i>We declare that our organization meets the requirements of the Regulations CE 178/2002, CE 852/2004 and CE 853/2004, implementing and maintaining active the Food Safety Management System certified UNI EN ISO 22000:2018 cert. N°38175 and operating with the HACCP system.</i></p> <p><i>Furthermore we declare that our products respect the limits and the restrictions with regards to compounds potentially hazardous to health in compliance of Regulations CE 1881/2006, CE 396/2005, CE 165/2010, CE 1907/2006.</i></p> <p><i>Furthermore we declare that all the information in our labels (in particular regarding ingredients, allergens and GMO) are written in compliance of Regulations UE 1169/2011, CE 1829/2003, CE 1830/2003 and CE 1334/2008.</i></p> <p><i>All of the Food Contact Materials in our company and the primary packaging are in compliance of Regulations 1935/2004, CE 10/2011, CE 1895/2005 and CE 2023/2006.</i></p> <p><i>The company uses an external accredited and certified laboratory and, through an internal sampling plan, analyses are carried out on instruments, machinery, surfaces and the finished product.</i></p>			
<i>Date of last update: 22.03.2021</i>			