

PRODUCT SPECIFICATION SHEET

CODE:	08008	TYPE OF PRODUCT:	POWDER	
Name:	BASE GUSTO CIOCCOLATO			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of chocolate flavoured artisanal gelato.
DOSAGE	100 g product + 250/300 g sugar + 1 l milk.
HOW TO HANDLE	Handle the product using clean, dry utensils. Close the packaging 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)	low-fat cocoa powder, dextrose, cocoa powder, thickeners (sodium carboxy methyl cellulose, guar gum), emulsifier (E471), flavourings. MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	Good prepared cold in milk.	ENERGY kJ	1.390
		ENERGY kcal	332
		FAT g	9,80
		OF WHICH SATURATES g	6,10
		CARBOHYDRATE g	37,00
		OF WHICH SUGARS g	31,00
		PROTEIN g	14,00
		SALT g	0,67

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 100 cfu/g
YEAST	< 100 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent in 25 g

The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging	2 kg bag; 4 per box
Shelf life	36 months if kept in original undamaged packaging
Sample	200 g

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