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NGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET

PRODUCT SPECIFICATION SHEET

CODE: 80080 **TYPE OF PRODUCT: POWDER**

BASE GUSTO CIOCCOLATO Name:



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

NUITDITION EACTS

methyl cellulose, guar gum), emulsifier (E471), flavourings.

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT Brown CHEMICAL BUVSICAL

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)	
		Per 100 g of product		
Solubility Good prep cold in mil			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
		MICF	ROBIOLOGICAL CHARACTERISTICS	
TOTAL BACTER	RIAL LOAD	< 5.000 cfu/g		
MOULDS		< 100 cfu/g		
YEAST < 100		cfu/g		
ENTEROBACTERIA < 100		cfu/g		
STAPHYLOCOC	CUS AUREUS	< 20 c	fu/g	
SALMONELLA		Abser	t in 25 g	
The prod	luct conforms to	the (U	E) 2023/915 regulation and its subseque contaminants in food	ent updates- concerning
Type of Packag	ing	2 kg bag; 4 per box		
Shelf life		36 months if kept in original undamaged packaging		
Sample		200 g		

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