

PRODUCT SPECIFICATION SHEET

CODE:	06003	TYPE OF PRODUCT:	POWDER	
Name:	GELMIX			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of artisan gelato. Ideal for stabilizing and thickening.
DOSAGE	50 g product + 300 g sugar + 1 l water + 100 g paste or 35 g product per mixture liter.
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)	dextrose, thickeners (sodium carboxy methyl cellulose, tara gum, guar gum), skimmed MILK powder, LACTOSE, MILK proteins, SOYBEAN proteins. MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	ivory white

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	in milk or water prepared cold	ENERGY kJ	1.605
		ENERGY kcal	378
		FAT g	<0,5
		OF WHICH SATURATES g	0,10
		CARBOHYDRATE g	90,00
		OF WHICH SUGARS g	90,00
		PROTEIN g	1,30
		SALT g	0,69

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 ufc/g
MOULDS	< 100 ufc/g
YEAST	< 100 ufc/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	3 kg bag; 4 per box
Shelf life	36 months if kept in original undamaged packaging
Sample	100 g

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