


## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>08007</b>	<b>TYPE OF PRODUCT:</b>	<b>POWDER</b>	
<b>Name:</b>	<b>BASE LIMONE 50</b>			

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

<b>NAME OF FOOD</b>	Semi-finished powder product for the preparation of artisan gelato.
<b>DOSAGE</b>	50 g product + 400 g sugar + 1 l water. To obtain a creamier gelato we suggest to add 5 g of Softin MEC3 per kg of mix
<b>HOW TO HANDLE</b>	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 .
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	dextrose, acid (citric acid), thickeners (sodium carboxy methyl cellulose, guar gum, carrageenan), flavourings, maltodextrin, lemon juice powder 1,8%, natural lemon flavouring.  MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
<b>COLOUR OF PRODUCT</b>	white

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
<b>Solubility</b>	Good in water, prepared cold	<b>ENERGY kJ</b>	1.209
		<b>ENERGY kcal</b>	285
		<b>FAT g</b>	0,00
		<b>OF WHICH SATURATES g</b>	0,00
		<b>CARBOHYDRATE g</b>	69,00
		<b>OF WHICH SUGARS g</b>	63,00
		<b>PROTEIN g</b>	0,00
		<b>SALT g</b>	0,63

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 ufc/g
<b>MOULDS</b>	< 200 ufc/g
<b>YEAST</b>	< 200 ufc/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

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

<b>Type of Packaging</b>	1 kg bag; 10 per box
<b>Shelf life</b>	36 months if kept in original undamaged packaging
<b>Sample</b>	100 g

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