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INGREDIENTI 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 PATISSER

PRODUCT SPECIFICATION SHEET

CODE: 24047 TYPE OF PRODUCT:

TOPPING DOLCE LATTE Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Milk flavoured confectionery paste preparation for variegating gelato and pastry

products.

DOSAGE as it is

HOW TO HANDLE Handle the product using clean, dry utensils.

Close the packaging after use removing any possible residue of the product

Store away from heat sources and do not expose to direct sunlight .

INGREDIENTS & ALLERGENS

(according to Reg. (EU) 1169/2011)

whole MILK 36,6%, glucose syrup, sugar, water, skimmed MILK powder 5,0%,

modified starch, preservative (potassium sorbate).

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

PISTACHIO NUTS.

COLOUR OF PRODUCT

oale b	rown
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CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
pH 5,7+/-0,5	E	NERGY kJ	590	
	E	NERGY kcal	139	
	F.	AT g	1,10	
	0	OF WHICH SATURATES g	0,60	
	c	ARBOHYDRATE g	30,00	
	0	OF WHICH SUGARS g	22,00	
	P	ROTEIN g	2,30	
	s	ALT g	0,11	
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	1 kg bottle; 6 per box			
Shelf life	24 months if kept in original undamaged packaging			
Sample	100 g			

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