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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: 14046A **TYPE OF PRODUCT:**

DOLCE LATTE CONCENTRATO Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste product for pastry products and for the preparation of

artisanal gelato variegated with DOLCELATTE® CREMA MEC3 and enriched

with GRANELLA MIX 2000 MEC3.

20/30 g product + 1 kg white base. **DOSAGE**

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)

sugar, sweetened condensed MILK 15,0%, glucose syrup, natural flavouring,

colour (caramel (E150c)), water, flavourings, salt, modified starch.

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

PISTACHIO NUTS.

Dark brown

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
PH	4,4 +/- 0,4	ENERGY kJ	913
Solubility	Good in milk, prepared cold	ENERGY Kcal	215
		FAT g	1,40
		OF WHICH SATURATES g	0,90
		CARBOHYDRATE g	49,00
		OF WHICH SUGARS g	42,00
		PROTEIN g	1,20
		SALT g	3,00
	МІ	CROBIOLOGICAL 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 3 kg bucket; 2 per box

Shelf life 24 months if kept in original undamaged packaging

Sample 100 g

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