

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd.

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AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING . ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI . PRODUITS POUR GLACE ARTISANALE ET PATISSERI

PRODUCT SPECIFICATION SHEET

14179 TYPE OF PRODUCT VARIEGATE

NAME **QUELLA®**





PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Hazelnut and cocoa spreadable cream that can be enjoyed exactly as it is or used for

gelato, pastries and desserts in general.

DOSAGE As desired

ADVICE For the correct use of the product, we recommend emptying the entire contents of the

> tin into the gelato pan and placing it in the showcase at - 15°C. After approximately 3 hours the product will have reached an ideal consistency. For quicker preparation we suggest placing the gelato pan in the blast freezer at a temperature of - 40°C for approximately 20/25 minutes and then replacing it in the showcase at - 15°C.

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)

CODE

Sugar, vegetable oil (sunflower, palm), hazelnut paste, cocoa powder, skimmed milk

powder, lactose, emulsifier: soybean lecithin, milk proteins, flavourings.

May contain eggs, almonds, walnuts, cashews, pistachio nuts, peanuts and sesame seeds.

COLOUR OF PRODUCT Brown

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)			
			Per 100 g of product		Per 100g of gelato:	
HUMIDITY	Max 0, 8 %	ENERGY	КЈ	2342	0	
FAT	36 %		kcal	562	0	
ASHES	Max 1,73 %	FAT	g	36	0	
		of which saturates	g	6	0	
		CARBOHYDRATE	g	53	0	
				51	0	
		of which sugars	g			
		PROTEIN	g	5	0	
		SALT	g	0,08	0	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 5000 cfu/g **MOULDS** < 100 cfu/g







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YEASTS < 100 cfu/g **ENTEROBACTERIA** < 100 cfu/g STAPHYLOCOCCUS AUREUS < 20 cfu/g SALMONELLA Absent in 25 g

The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food

6 Kg tin plate Tin; 2 per box TYPE OF PACKAGING

36 months if kept in original undamaged packaging. SHELF LIFE

SAMPLE

276700



