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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

PRODUCT SPECIFICATION SHEET

CODE: 21404 **TYPE OF PRODUCT:**

GRANITA BASE Name:





PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished powder product for the preparation of sorbets, frozen creams and

slushes.

DOSAGE 1 kg product + 8/9 I water

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, sugar, acid (citric acid).

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

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT white

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)	
Solubility Good in water, prepared cold		Per 100 g of product		
			ENERGY kJ	1.679
			ENERGY kcal	395
			FAT g	0,00
			OF WHICH SATURATES g	0,00
			CARBOHYDRATE g	96,00
			OF WHICH SUGARS g	95,00
			PROTEIN g	0,00
			SALT g	0,00
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTE	RIAL LOAD	< 5.00	0 cfu/g	
MOULDS		< 100 cfu/g		
YEAST < 100		cfu/g		
ENTEROBACTERIA < 100		cfu/g		
STAPHYLOCO	CCUS AUREUS	< 20 c	fu/g	
SALMONELLA	1	Absent in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food				
Type of Packag	ging	1 kg bag; 10 per box		
Shelf life		36 months if kept in original undamaged packaging		
				26222140400

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