

PRODUCT SPECIFICATION SHEET

CODE: 06012 **TYPE OF PRODUCT:** POWDER

Name: BASE FRUTTA - FRUTTA



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of artisanal gelato.
DOSAGE	100 g product + 300-350g sugar + 1 l water + 100 g paste.
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)	vegetable fibers (inulin), maltodextrin, glucose syrup, vegetable fat (coconut), thickeners (sodium carboxy methyl cellulose, guar gum, carrageenan), emulsifiers (E472b, E477), SOYBEAN flour, pea proteins, SOYBEAN proteins. MAY CONTAIN: MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	ivory white

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
Solubility	good in milk, prepared cold	Per 100 g of product	
		ENERGY kJ	1.450
		ENERGY kcal	347
		FAT g	7,40
		OF WHICH SATURATES g	6,80
		CARBOHYDRATE g	52,00
		OF WHICH SUGARS g	10,00
		PROTEIN g	0,70
		SALT g	0,78
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		2 kg bag; 4 per box	
Shelf life		36 months if kept in original undamaged packaging	
Sample		200 g	

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