

PRODUCT SPECIFICATION SHEET

CODE:	08532	TYPE OF PRODUCT:	POWDER	
Name:	SALTED BUTTER CARAMEL BASE NAPURE			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of salted butter caramel flavoured artisan gelato.
DOSAGE	70g product + 1Kg white base
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)	dried glucose syrup, natural flavouring, aromatic caramel preparation 7,1%(sugar, dried glucose syrup, BUTTER 15%, CREAM), salt 3,3%. MAY CONTAIN: SOYBEANS, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	brown caramel

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	Good in milk, prepared cold	ENERGY kJ	1.338
		ENERGY kcal	315
		FAT g	1,70
		OF WHICH SATURATES g	1,00
		CARBOHYDRATE g	75,00
		OF WHICH SUGARS g	37,00
		PROTEIN g	0,00
		SALT g	3,80

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 400 cfu/g
YEAST	< 400 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 bag; 10 per box
Shelf life	24 months if kept in original undamaged packaging

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