

PRODUCT SPECIFICATION SHEET

CODE:	02103	TYPE OF PRODUCT:	POWDER	
Name:	TUTTOPANN C100			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of artisan gelato.
DOSAGE	100 g product + 240/250 g sugar + 1 l milk or 800 g semi-skimmed milk + 100 g Tuttopann C 100 + 250 g sugar. Hot preparation.
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)	glucose syrup, dextrose, vegetable fat (palm), emulsifiers (E477, E471, E472b), skimmed MILK powder, LACTOSE, thickeners (tara gum, guar gum, sodium alginate, carrageenan), MILK proteins, salt, flavourings. MAY CONTAIN: SOYBEANS, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	white

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	Good in milk, prepared hot.	ENERGY kJ	2.059
		ENERGY kcal	492
		FAT g	24,00
		OF WHICH SATURATES g	16,00
		CARBOHYDRATE g	63,00
		OF WHICH SUGARS g	42,00
		PROTEIN g	4,50
		SALT g	1,00

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 10.000 ufc/g
MOULDS	< 200 ufc/g
YEAST	< 200 ufc/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; 8 per box.
Shelf life	24 months if kept in original undamaged packaging

03430210300