

## PRODUCT SPECIFICATION SHEET

**CODE:** 12093781A    **TYPE OF PRODUCT:** POWDER  
**Name:** PUROFONDENTE FAST



### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

**NAME OF FOOD** Semi-finished dark chocolate flavoured powder product for the preparation of artisan gelato.

**DOSAGE** 1,9 kg product + 2,1 l water.  
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)** sugar, cocoa powder, dextrose, cocoa butter powder, low-fat cocoa powder, dried glucose syrup, emulsifiers (E471, E473, E477), thickeners (tara gum, hydroxypropyl methyl cellulose, xanthan gum), flavourings.  
CONTENUTO TOTALE DEI PRODOTTI DEL CACAO: 37,3%  
MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.

**COLOUR OF PRODUCT** Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	good in water, prepared hot	<b>ENERGY kJ</b>	1.809
		<b>ENERGY kcal</b>	431
		<b>FAT g</b>	15,00
		<b>OF WHICH SATURATES g</b>	9,40
		<b>CARBOHYDRATE g</b>	64,00
		<b>OF WHICH SUGARS g</b>	59,00
		<b>PROTEIN g</b>	5,70
		<b>SALT g</b>	0,24

### 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** 1,9 kg bag; 8 per box  
**Shelf life** 24 months if kept in original undamaged packaging

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