

PRODUCT SPECIFICATION SHEET

CODE	14047	TYPE OF PRODUCT	VARIEGATE	
NAME	DOLCELATTE CREMA			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Spreadable cream ideal for filling, coating and decorating cakes. In gelato making for variegating artisanal gelato prepared with DOLCELATTE CONCENTRATO MEC3 and enriched with Granella MIX 2000 MEC3 (grains)
DOSAGE	Use exactly as it is.
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)	Whole milk* (61%), sugar, skimmed milk (8, 4%), glucose syrup. * Origin: France.
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
HUMIDITY	30	ENERGY	KJ	1234	0	0	0
FATS	3, 6		Kcal	291	0	0	0
ASHES	/	FATS	g	3, 6	0	0	0
Solubility	use the product exactly as it is.	of which saturates	g	2	0	0	0
PH	5, 9 +/- 0, 3	CARBOHYDRATE	g	57	0	0	0
		of which sugars	g	51	0	0	0
		PROTEIN	g	7, 7	0	0	0
		SALT	g	0, 35	0	0	0

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5000 cfu/g
MOULDS	< 100 cfu/g
YEASTS	< 100 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent in 25 g

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food

TYPE OF PACKAGING	3 Kg Tin; No. 2 per Box.
SHELF LIFE	18 months if kept in original undamaged packaging.
SAMPLE	250 g



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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.



PRODUCT SPECIFICATION SHEET

CODE	16070	TYPE OF PRODUCT	GRAINS		
NAME	GRANELLA MIX 2000				

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Dried fruit pralined grains for the decoration of gelato and pastry products.
DOSAGE	Use the product exactly as it is.
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, Peanuts, hazelnuts. <u>May contain almonds, walnuts, cashews, pecan nuts ,brazil nuts, pistachio nuts and macadamina nuts .</u>
COLOUR OF PRODUCT	Pale Brown.

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product					
Humidity	Max 3	ENERGY	KJ	2271	0	0	0
Fats	33		Kcal	545	0	0	0
Ashes	Max 1, 3	FATS	g	33,0	0	0	0
Solubility	Use the product exactly as it is.	of which saturates	g	3,6	0	0	0
		CARBOHYDRATE	g	44	0	0	0
		of which sugars	g	41	0	0	0
		PROTEIN	g	14,0	0	0	0
		SALT	g	0,0	0	0	0

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5000 cfu/g
MOULDS	< 500 cfu/g
YEASTS	< 500 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent in 25 g

The product conforms to the EC 1831/2006 regulation and its subsequent updates- concerning contaminants in food

TYPE OF PACKAGING	1 Kg bucket; No. 6 per Box. Packaged in a Protective atmosphere.
SHELF LIFE	18 months if kept in original undamaged packaging.
SAMPLE	50g



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PRODUCT SPECIFICATION SHEET

CODE:	14046A	TYPE OF PRODUCT:	PASTE	
Name:	DOLCE LATTE CONCENTRATO			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE				
NAME OF FOOD	Semi-finished paste product for pastry products and for the preparation of artisanal gelato variegated with DOLCELATTE® CREMA MEC3 and enriched with GRANELLA MIX 2000 MEC3.			
DOSAGE	20/30 g product + 1 kg 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)	sugar, sweetened condensed MILK 15,0%, dried glucose syrup, natural flavouring, colour (caramel (E150c)), water, flavourings, salt, modified starch. MAY CONTAIN SOYBEAN, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.			
COLOUR OF PRODUCT	Dark brown			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
PH	4,4 +/- 0,4	ENERGY kJ	913	
Solubility	Good in milk, prepared cold	ENERGY Kcal	215	
		FAT g	1,40	
		OF WHICH SATURATES g	0,90	
		CARBOHYDRATE g	49,00	
		OF WHICH SUGARS g	42,00	
		PROTEIN g	1,20	
		SALT g	3,00	
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 EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging	3 kg bucket; 2 per box			
Shelf life	24 months if kept in original undamaged packaging			
Sample	100 g			

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