

PRODUCT SPECIFICATION SHEET

CODE: 12091521A **TYPE OF PRODUCT:** POWDER
Name: NEUTRO 10 SPECIALE CREMA



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of artisan gelato.
DOSAGE	10 g product per 1 l milk. 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)	thickeners (tara gum, sodium carboxy methyl cellulose, guar gum, carrageenan), skimmed MILK powder, emulsifier (E471), MILK proteins. 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	
	ENERGY kJ	1.672
	ENERGY kcal	403
	FAT g	21,00
	OF WHICH SATURATES g	15,00
	CARBOHYDRATE g	19,00
	OF WHICH SUGARS g	19,00
	PROTEIN g	20,00
	SALT g	2,50

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 10.000 cfu/g
MOULDS	< 200 cfu/g
YEAST	< 200 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	24 months if kept in original undamaged packaging

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