


PRODUCT SPECIFICATION SHEET

CODE:	02090	TYPE OF PRODUCT:	POWDER	
Name:	PANNA BASE SUPER			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of artisanal gelato with cream flavour.
DOSAGE	50 g product + 250 g sugar + 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)	skimmed MILK powder, emulsifiers (E471, E472a), LACTOSE, dextrose, dried glucose syrup, vegetable fats (palm kernel, palm), MILK proteins, thickeners (guar gum, sodium carboxy methyl cellulose, tara gum), maltodextrin, 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 prepared hot	ENERGY kJ	2.083
		ENERGY kcal	499
		FAT g	28,00
		OF WHICH SATURATES g	26,00
		CARBOHYDRATE g	50,00
		OF WHICH SUGARS g	38,00
		PROTEIN g	10,00
		SALT g	2,70

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 20.000 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, 5 kg bag; 4 per box
Shelf life	36 months if kept in original undamaged packaging
Sample	150 g

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