


PRODUCT SPECIFICATION SHEET

CODE:	06071	TYPE OF PRODUCT:	POWDER	
Name:	SOFFICE			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of artisan gelato. Special preparation to keep the gelato soft and easy to scoop.
DOSAGE	30/60 g product + 1 l milk/water used in place of the same quantity of sugar.
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 .
ADVICE	We recommend the use in all the mixtures, especially in the flavours that tend to harden such as: chocolate, hazelnut etc. Soffice can be used in both hot and cold preparation.
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	dextrose, MILK proteins, EGG white powder, thickener (guar gum). 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	buona a freddo in acqua o latte	ENERGY kJ	1.681
		ENERGY kcal	396
		FAT g	0,00
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	96,00
		OF WHICH SUGARS g	96,00
		PROTEIN g	2,90
		SALT g	0,11

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 ufc/g
MOULDS	< 100 ufc/g
YEAST	< 500 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	Sacco da 3 Kg; 4 per cartone
Shelf life	36 months if kept in original undamaged packaging
Sample	120 g

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