

PRODUCT SPECIFICATION SHEET

CODE	14179	TYPE OF PRODUCT	VARIEGATE		
NAME	QUELLA®				

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Hazelnut and cocoa spreadable cream that can be enjoyed exactly as it is or used for gelato, pastries and desserts in general.
DOSAGE	As desired
ADVICE	For the correct use of the product , we recommend emptying the entire contents of the tin into the gelato pan and placing it in the showcase at - 15°C. After approximately 3 hours the product will have reached an ideal consistency. For quicker preparation we suggest placing the gelato pan in the blast freezer at a temperature of - 40°C for approximately 20/25 minutes and then replacing it in the showcase at - 15°C.
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, vegetable oil (sunflower, palm), hazelnut paste, cocoa powder, skimmed milk powder, lactose , emulsifier: soybean lecithin, milk proteins, flavourings. <u>May contain eggs, almonds, walnuts, cashews, pistachio nuts, peanuts and sesame seeds.</u>
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100g of gelato:
HUMIDITY	Max 0,8 %	ENERGY	KJ 2342	0
FAT	36 %		kcal 562	0
ASHES	Max 1,73 %	FAT	g 36	0
		of which saturates	g 6	0
		CARBOHYDRATE	g 53	0
			51	0
		of which sugars	g	0
		PROTEIN	g 5	0
		SALT	g 0,08	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	6 Kg tin plate Tin; 2 per box
SHELF LIFE	36 months if kept in original undamaged packaging.
SAMPLE	200g

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