

PRODUCT SPECIFICATION SHEET

CODE: 12093771A **TYPE OF PRODUCT:** POWDER
Name: PUROFONDENTE EXTRANERO



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished dark chocolate flavoured powder product for the preparation of artisan gelato

DOSAGE 1,8 kg product + 2,5 l boiling water.
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) sugar, dextrose, cocoa powder, low-fat cocoa powder, fructose, cocoa butter powder, emulsifiers (E471, E477), thickeners (tara gum, guar gum), flavourings.

Total cocoa product content: 36,1%

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	good in boiling water	ENERGY kJ	1.743
		ENERGY kcal	415
		FAT g	12,00
		OF WHICH SATURATES g	7,80
		CARBOHYDRATE g	66,00
		OF WHICH SUGARS g	62,00
		PROTEIN g	6,10
		SALT g	0,66

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 (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging 1,8 kg bag; 8 per box
Shelf life 24 months if kept in original undamaged packaging

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