

## PRODUCT SPECIFICATION SHEET

**CODE:** 08323 **TYPE OF PRODUCT:** POWDER  
**Name:** SALTED BUTTER CARAMEL BASE

senza  
glutine  
gluten  
free

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

**NAME OF FOOD** Semi-finished powder product for the preparation of salted butter caramel flavoured artisanal gelato.

**DOSAGE** 1,2 kg product + 3 l milk + or for a richer flavour, 1,2 kg product + 2,5 l milk. Cold 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)** caramelized sugar, whole MILK powder, aromatic caramel preparation 20,0%(sugar, dried glucose syrup, BUTTER 15,0%, CREAM) , vegetable fibres (inulin), maltodextrin, dextrose, dried glucose syrup, vegetable fat (palm), emulsifiers (E477, E472b, E471), thickeners (tara gum, sodium carboxy methyl cellulose, guar gum), natural flavouring, salt 0,5%, skimmed MILK powder, MILK proteins, Himalaya pink salt 0,01%.

**COLOUR OF PRODUCT** pale brown

MAY CONTAIN: SOYBEAN, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.

| CHEMICAL-PHYSICAL CHARACTERISTICS |                            | NUTRITION FACTS (average values) |       |
|-----------------------------------|----------------------------|----------------------------------|-------|
|                                   |                            | Per 100 g of product             |       |
| <b>Solubility</b>                 | Good prepared cold in milk | <b>ENERGY kJ</b>                 | 1.801 |
|                                   |                            | <b>ENERGY kcal</b>               | 428   |
|                                   |                            | <b>FAT g</b>                     | 13,00 |
|                                   |                            | <b>OF WHICH SATURATES g</b>      | 8,40  |
|                                   |                            | <b>CARBOHYDRATE g</b>            | 69,00 |
|                                   |                            | <b>OF WHICH SUGARS g</b>         | 59,00 |
|                                   |                            | <b>PROTEIN g</b>                 | 6,50  |
|                                   |                            | <b>SALT g</b>                    | 2,70  |

### 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 EC 1831/2006 regulation and its subsequent updates- concerning contaminants in food

**Type of Packaging** bag of 1,2 kg; 10 per box.

**Shelf life** 24 months if kept in original undamaged packaging

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