

PRODUCT SPECIFICATION SHEET

CODE: 06004

TYPE OF PRODUCT: POWDER



Name: SUPERGELMIX

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of artisan gelato.
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DOSAGE 50 g product + 300 g sugar + 1 l water + 100 g paste.

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 .
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INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	dextrose, glucose syrup, humectant (sorbitol), vegetable fat (coconut), alpha-dextrin (vegetable fiber), thickeners (sodium carboxy methyl cellulose, tara gum, guar gum), maltodextrin, SOYBEAN proteins, pea proteins.
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MAY CONTAIN: MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS,
PISTACHIO NUTS.

COLOUR OF PRODUCT	white
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CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	good in water	ENERGY kJ	1.300
		ENERGY kcal	310
		FAT g	8,50
		OF WHICH SATURATES g	7,60
		CARBOHYDRATE g	76,00
		OF WHICH SUGARS g	48,00
		PROTEIN g	0,70
		SALT g	0,64

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 ufc/g
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MOULDS	< 100 ufc/g
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YEAST	< 100 ufc/g
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ENTEROBACTERIA	< 100 cfu/g
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STAPHYLOCOCCUS AUREUS < 20 cfu/g

SALMONELLA	Absent in 25 g
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The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging	3 kg bag; 4 per box
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Shelf life	36 months if kept in original undamaged packaging
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Sample	100 g
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