


## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>02823</b>	<b>TYPE OF PRODUCT:</b>	<b>POWDER</b>	
<b>Name:</b>	<b>BASE ALBA 100</b>			

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

<b>NAME OF FOOD</b>	Semi-finished powder product without flavourings for the preparation of artisan gelato.
<b>DOSAGE</b>	100 g product + 220 g sugar + 1 l milk. Hot or cold preparation.
<b>HOW TO HANDLE</b>	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 .
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	vegetable fat (coconut), skimmed MILK powder, dried glucose syrup, maltodextrin, dextrose, MILK proteins, emulsifiers (E472b, E477), thickener (tara gum), SOYBEAN flour, salt.  MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
<b>COLOUR OF PRODUCT</b>	white

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	2.091
	ENERGY kcal	500
	FAT g	26,00
	OF WHICH SATURATES g	24,00
	CARBOHYDRATE g	52,00
	OF WHICH SUGARS g	28,00
	PROTEIN g	13,00
	SALT g	1,30

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEAST</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

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

<b>Type of Packaging</b>	2 kg bag; 8 per box
<b>Shelf life</b>	24 months if kept in original undamaged packaging

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