

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>06003</b>	<b>TYPE OF PRODUCT</b>	<b>POWDER</b>
<b>NAME</b>	<b>GELMIX</b>		

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

<b>NAME OF FOOD</b>	Semi-finished powder product for use in the preparation of artisanal gelato. Ideal for use as a stabilizer and thickener.
<b>DOSAGE</b>	50 g product +300 g sugar + 1 L water +100 g paste or 35 g product per litre of mixture.
<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</b> (according to Reg. (EU) 1169/2011)	Dextrose , thickeners (sodium carboxymethylcellulose , tara gum, guar gum), skimmed milk powder, lactose, milk proteins, soybean proteins:  <u>May contain eggs, almonds , hazelnuts, walnuts and pistachio nuts</u>
<b>COLOUR OF PRODUCT</b>	Ivory white

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
<b>SOLUBILITY</b>	cold preparation , in milk or water.	<b>ENERGY</b>	<b>KJ</b>	1. 605
			<b>Kcal</b>	378
		<b>FATS</b>	<b>g</b>	<0, 5
		<b>of which saturates</b>	<b>g</b>	0, 10
		<b>CARBOHYDRATE</b>	<b>g</b>	90, 00
		<b>of which sugars</b>	<b>g</b>	90, 00
		<b>PROTEIN</b>	<b>g</b>	1, 30
	<b>SALT</b>	<b>g</b>	0, 69	

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEASTS</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 EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food*

<b>TYPE OF PACKAGING</b>	3 Kg bucket; No. 4 per Box.
<b>SHELF LIFE</b>	36 months if kept in original undamaged packaging.
<b>SAMPLE</b>	100 g



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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

