

PRODUCT SPECIFICATION SHEET

CODE	02582	TYPE OF PRODUCT	POWDER
NAME	BASE "G" MENOMENO		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished powder product with sweeteners for the preparation of artisanal gelato. Product containing vegetable ingredients, for preparation with delactosed semi-skimmed milk.
CLAIMS	Semi-finished product with no added sugars: naturally contains sugars.
WARNINGS	Excessive consumption of the gelato made with BASE "G" MENOMENO, respecting the indicated dosage, may have laxative effects.
DOSAGE FOR USE	1,05 Kg of product + 3 L of delactosed semi-skimmed milk. Mix energetically, with a whisk, until the product has completely dissolved. The use of hot water is recommended (40/50°C).
HOW TO HANDLE	Handle the product using clean, dry utensils and close properly 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)	Sweeteners: maltitol, erythritol and sorbitol, maltodextrin, vegetable fibre (inulin), emulsifiers: E473, E471, thickeners: sodium carboxymethylcellulose, tara gum and carrageenan, salt, natural flavourings, sweetener: glycosides from stevia.

May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seed.

COLOUR OF PRODUCT	White
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CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100 g of gelato:
HUMIDITY	Max 2 %	ENERGY	KJ	1165
FAT	3,1 %		kcal	278,5
ASHES	Max 2 %	FAT	g	3,1
SOLUBILITY	Good in hot milk	of which saturates	g	2,8
		CARBOHYDRATE	g	36,5
		of which sugars	g	2,0
		PROTEIN	g	0,0
		SALT	g	0,3

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5000 cfu/g
MOULDS	< 100 cfu/g
YEASTS	< 100 cfu/g

ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent in 25 g

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.

TYPE OF PACKAGING	1,05 Kg bag; 12 per box
SHELF LIFE	24 months if kept in original, undamaged packaging
SAMPLE	/

090500

"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 on the label concerns the customer using the product itself".