



# Facts Sheet

Version 16 - 26/04/2018

Page 1 of 2

GELOSTELLA®

Code  
**8658**

## GIANDUIA CINQUESTELLE

*Paste ice cream mix*

Supplier: Prodotti Stella S.p.A.  
Address: Via IV Novembre 12 – 36077 Altavilla Vicentina (VI)  
Contact: Customer Service  
Tel.: +39 0444 333600  
Fax: +39 0444 370828

### Product description

#### Appearance

Brown coloured paste, with an intense cocoa and hazelnut aroma and taste.

#### Characteristics

Semi-finished product in paste, ideal for the preparation of Gianduia flavoured ice creams where hazelnuts and chocolate taste excellently blend. It has a highly creamy texture with a limited parting of the oily portion even in the course of time. Thanks to its creamy and smooth texture, it is easily used in confectionery making. It ensures a strong and pleasant taste with hazelnut and chocolate flavour fairly balanced.



### List of ingredients

HAZELNUTS, sugar, refined vegetable fats (sunflower, cocoa), fat-reduced cocoa powder, emulsifiers: lecithins (SOYA, sunflower), E471; skimmed MILK powder, flavours.

May contain: GLUTEN, EGGS, ALMONDS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT, SESAME.

### Packaging

Packing: tin plate can  
Size: Diameter 180 mm; Height 248 mm  
Net weight: 5,5 kg

### Dose and use instructions

Directions for use: 100-160 g of product per litre of white or yellow base mix according to habits. To customise the ice cream, add layers of granulated and/or whole hazelnuts into the ice cream tub with some low-fat cocoa - Cacao Magro ("Tartufo" like flavour) sprinkled on the top of it. In confectionery making it can be used to fill, decorate or spread the upper parts and sides of cakes, as well as to stuff intermediate layers and to flavour pastry cream, chantilly cream, cream, etc. Excellently used even to prepare mousse in the tub as well as semifreddi.

### Storage

The product, stored in the original sealed container, in a cool and dry place, will keep its original features unchanged for at least 36 months since the production date. The "best before" term is printed on each package.

### General requirements

This product complies with the laws in force in Italy and in EU in relation to the use it is meant for. The present document refers to the productions carried out starting from the date of this version and it shall remain valid as long as it corresponds to the ingredient list printed on the package. The present document could be modified in case of changes in the recipe of the product or in the production process. The updated versions of the specifications sheets are available in the web site [www.prodottistella.com](http://www.prodottistella.com). No direct notice to the customer is provided for in case of revision and therefore it's exclusive task of the user to check possible updating. For further information or inquiries on this matter, please contact the sales staff.



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Page 2 of 2

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### GIANDUIA CINQUESTELLE - Paste ice cream mix

#### Balancing facts (per 100 g of product)

Total sugar:.....g	35,6
Fat:.....g	39,7
Non-fat milk solids:..... g	0,6
Other solids:.....g	20,5
Dry matter:.....g	96,4

#### Nutritional labelling (per 100 g of product)

Energy value:..... kJ - kcal	2354,4 - 566,6
Total fat:..... g	40,3
- of which saturates	g 4,7
Carbohydrate:..... g	38,9
- of which sugars	g 35,9
Fibre:.....g	6,8
Protein:.....g	8,6
Salt:.....g	0,0

(sodium 12,25 mg)

Average values based on our best product expertise. A few differences between the nutrition facts and the balancing facts concerning sugar, protein and fat depend on the standards used to group some items (for example lactose, emulsifiers, etc.) into different categories.

#### Microbiological characteristics

Total Plate Count:..... ufc/g	< 5000
Enterobacteriaceae:..... ufc/g	< 10
Coliforms:..... ufc/g	< 10
E. coli:..... ufc/g	< 10
Salmonella spp.:..... ufc/25 g	absent
Yeasts and molds:..... ufc/g	< 100

#### Allergens

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	CC
Crustaceans and products thereof	No
Eggs and products thereof	CC
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	Yes
Milk and products thereof (including lactose)	Yes
Nuts and products thereof*	Yes
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	CC
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No
Lupin and products thereof	No
Molluscs and products thereof	No

\* Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

**Yes:** the allergen is present in the ingredients used for the preparation of the product.

**No:** the allergen is not present in the ingredients used for the preparation of the product and there do not result contributions of same due to processing technologies.

**CC:** the allergen is not present in the ingredients used for the preparation of the product, but could be present due to processing technologies (es.: sharing of equipments or premises where ingredients containing the allergen are processed).

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations, with an extension related to the notice of possible cross-contaminations. The information related to cross contaminations are the best we can issue based on our knowledge and on the information received by our suppliers, but they are to be regarded as spread purely as an indication and without any assumption of responsibility for any of their uses.

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