

Facts Sheet

Version 09 - 05/03/2018

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GELOSTELLA [®]			Code 8549
	Supplier:	Prodotti Stella S.p.A.	

MARRON GLACÉS

Paste ice cream mix

Address:

Via IV Novembre 12 - 36077 Altavilla Vicentina (VI)

Customer Service Contact: +39 0444 333600 Tel.: +39 0444 370828 Fax:

Product description

Appearance

Deep brown coloured marron glacés preserved in thick syrup.

Characteristics

Paste semifinished product. Because of its texture, it is used to variegate lots of ice cream flavours such as fiordilatte, meringa, etc. and to make cold desserts, as well as used to make marron glacés flavoured ice cream.



List of ingredients

Marrons glacés, syrup (sugar, water), glucose syrup, caramelized sugar, flavors, stabilizer: pectin. May contain: SOYA, MILK, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

Packaging

Tin plate can Container:

Diameter 180 mm; Height 126 mm Size:

Net weight: 3 kg

Dose and use instructions

For ice cream: 120-150 g of product per litre of milk base mix.

To variegate and decorate: in changeable dosing depending on one's own needs.

Mix properly before using it.

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. 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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Balancing facts (per 100 g of product)		
Total sugar:g	55,9	
Fat:g	1,1	
Non-fat milk solids:g	0,0	
Other solids:g	14,6	
Dry matter:g	71,7	

Nutritional labelling (per 1	00 g of product)		
Energy value:	kJ - kcal	1201,0 -	283,2
Total fat:		g	1,1
	- of which saturates	g	0,1
Carbohydrate:		g	66,3
	- of which sugars	g	55,9
Fibre:		g	2,4
Protein:		g	0,7
Salt:		g	0,0
(sodium 7,39 mg)			

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

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

^{*} Nuts i.e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (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.

Molluscs and products thereof

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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