



Facts Sheet

Version 05 - 13/03/2018

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EASY

Code
7953

LATTE PLUS

Powdered 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
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Product description

Appearance

Flowing powder with a colour between milky white and light straw yellow.
Light scent and delicate flavour of milk.

Characteristics

A versatile semi-processed product with a high powdered milk content which is designed as an alternative to skimmed powder milk. It can be used to replace either liquid or powdered milk in the preparation of milk base mixes in pasteurisers. It can be used in confectionery, especially in the preparation of custard.



List of ingredients

Skimmed MILK powder, malt dextrines, demineralised MILK whey in powder, milk-based product (malt dextrines, whole MILK).
May contain: SOYA, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS.

Packaging

39,0 x 29,3 x 37,0 cm carton including 16 thermal-sealed bags in MET PET – PE multilayer film.
Bag size: H: min 300 mm max 380mm; W: 206mm
Bag net weight: 1 kg
Net weight: 16 kg

Dose and use instructions

100-120 g of product per 900-880 g of water.
This versatile product is suitable to be used in different amounts, either as a milk substitute or as a solid protein additive to fresh / UHT milk, instead of skimmed powder milk. It can also be added to a supplement.

Storage

The product, stored in the original sealed container, in a cool and dry place, will keep its original features unchanged for at least 24 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)		Nutritional labelling (per 100 g of product)	
Total sugar:.....g	1,6	Energy value:..... kJ - kcal	1545,7 - 363,9
Fat:.....g	0,8	Total fat:..... g	0,8
Non-fat milk solids:..... g	70,9	- of which saturates g	0,5
Other solids:.....g	22,1	Carbohydrate:..... g	66,7
Dry matter:.....g	95,5	- of which sugars g	44,6
		Fibre:.....g	0,0
		Protein:.....g	22,4
		Salt:.....g	0,8
		(sodium 331,33 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			No
Crustaceans and products thereof			No
Eggs and products thereof			CC
Fish and products thereof			No
Peanuts and products thereof			No
Soybeans and products thereof			CC
Milk and products thereof (including lactose)			Yes
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
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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