



Facts Sheet

Version 08 - 05/03/2018

Page 1 of 2

GELOSTELLA®

Code
8778

NUTGEL BLACK

Ready-to-use preparation for ice-cream

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

Semi-fluid paste, dark brown coloured with intense cocoa smell and flavour.

Characteristics

It is a product with a high cocoa content and plain dark chocolate flavour.

It is a multipurpose product as it can be used to prepare plain dark chocolate flavoured gelato without milk by-products by adding water only, as well as a filling by alternating it in layers with gelato (Cremino), or pure as gelato flavour by storing it directly in the gelato tub. Excellent also for plentiful cold process pastry recipes as filling and decoration.



List of ingredients

Sugar, refined vegetable fats (sunflower), fat-reduced cocoa powder, emulsifier: lecithins (SOYA); flavours.
May contain: GLUTEN, MILK, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

Packaging

Packing: tin plate can
Size: Diameter 180 mm; Height 248 mm
Net weight: 6 kg

Dose and use instructions

For plain dark chocolate gelato: 2 Kg. of product with 2 liters water.
Pure as flavour: pour NUTGEL BLACK directly in gelato tub. Place in shock freezer for 25 to 30 minutes and then store in gelato show case, or place the gelato tub directly in gelato show case and wait for 2 to 3 hours before serving.
For other uses (filling, decoration) it has to be used plain according to needed and preferred quantities and ways.

Storage

The product, stored in the original sealed container, in a cool and dry place, will keep its original features unchanged for at least 18 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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Page 2 of 2

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| Balancing facts (per 100 g of product) | | Nutritional labelling (per 100 g of product) | |
|--|------|--|----------------|
| Total sugar:.....g | 41,4 | Energy value:..... kJ - kcal | 2271,0 - 546,2 |
| Fat:.....g | 37,2 | Total fat:..... g | 37,7 |
| Non-fat milk solids:..... g | 0,0 | - of which saturates | g 5,3 |
| Other solids:.....g | 17,7 | Carbohydrate:..... g | 43,4 |
| Dry matter:.....g | 96,4 | - of which sugars | g 41,4 |
| | | Fibre:.....g | 6,7 |
| | | Protein:.....g | 4,4 |
| | | Salt:.....g | 0,0 |

(sodium 4,13 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) | CC |
| 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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