

Facts Sheet

Version 03 - 22/08/2017

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GELOSTELLA®

Supplier: Prodotti Stella S.p.A.

PEANUTS

Address: Via IV Novembre 12 – 36077 Altavilla Vicentina (VI)

Contact: Customer Service

Tel.:

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Product description

Paste ice cream mix

Appearance

A light-brown coloured paste, with an intense flavour of salted peanuts.

Characteristics

It is a pure paste made from peanuts and salt which faithfully reproduces the flavour of freshly roasted and salted peanuts.

It can be used to make a strong flavoured ice cream which is soft, round and not cloying. It can be combined with our variegated or Nutgel Hicream products (especially the Nutgel Caramel Snack).

It does not contain traces of gluten and is marked with a 'Gluten Free' logo.

It is used in confectionery, it can enrich cakes, pastries and cold pastry (parfaits, mousse in tubs, etc.).









List of ingredients

Peanuts, salt.

Packaging

Container: Tin plate can.

Size: Diameter 180 mm; Height 126 mm.

Net weight: 2,5 kg.

Dose and use instructions

100-120 g of product per litre of milk base mix.

Stir well before using.

Storage

The product, stored in the original sealed container, in a cool and dry place, will keep its original features unchanged for at least 12months 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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Code **8601**

PEANUTS - Paste ice cream mix

Balancing facts (per 100 g of product)	
Total sugar:g	4,2
Fat:g	49,7
Non-fat milk solids:g	0,0
Other solids:g	44,6
Dry matter:g	98,5

Nutritional labelling (per 1	00 g of product)		
Energy value:	kJ - kcal	2535,3 -	612,1
Total fat:		g	49,7
	- of which saturates	g	6,9
Carbohydrate:		g	13,5
	- of which sugars	g	4,2
Fibre:		g	8,0
Protein:		g	23,7
Salt:		g	1,7
(sodium 679 mg)			

 Microbiological characteristics

 Total Plate Count:
 ufc/g
 < 5000</td>

 Enterobacteriaceae:
 ufc/g
 < 10</td>

 Coliforms:
 ufc/g
 < 10</td>

 E. coli:
 ufc/g
 < 10</td>

 Salmonella spp.:
 ufc/25 g
 absent

 Yeasts and molds:
 ufc/g
 < 100</td>

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	No
Fish and products thereof	No
Peanuts and products thereof	Yes
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts and products thereof*	No
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 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. **No**: the allergen is not present in the ingredients used for the preparation of the product.

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations. The present document is related to the productions carried out starting from the date of this version and could be modified in case of changes in the recipe of the product or in the production process.

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