

Facts Sheet

Version 10 - 23/10/2017

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GELOSTELLA®			Code 8615
	Supplier:	Prodotti Stella S.p.A.	
TOOMO DE OIELO	Address:	Via IV Novembre 12 – 36077 Altavilla Vicentina (VI)	

TOCINO DE CIELO

Paste ice cream mix

Contact: Customer Service
Tel.: +39 0444 333600

Fax: +39 0444 370828

Product description

Appearance

Creamy paste, yellow-orange coloured, with smell and flavour typical of egg cream.

Characteristics

Semifinished product in paste containing pasteurised egg yolk, ideal to prepare "Tocino de Cielo" flavour, egg cream flavoured gelato, yellow base mix as well as a supplement for fresh egg yolk.

Excellent also for plentiful artisanal pastry recipes, such as to flavour custard cream.



List of ingredients

Pasteurized sugared egg yolk (yolk, sugar), syrup (sugar, water), glucose syrup, flavours, modified starch, table salt, colours: annatto, beta-carotene. riboflavin.

Packaging

Container: Tin plated can

Size: Diameter 180 mm; Height 126 mm

Net weight: 3 kg

Dose and use instructions

For "Tocino de Cielo" flavoured gelato: 100 g of product per liter of white or yellow milk base mix.

We suggest decorating with the products Variegato Huevo and Variegato Caramelo.

Same quantity for Egg Cream flavoured gelato. The mix can be customised by adding: egg yolk, cream, lemon rinds, a.s.

For yellow base mix for other flavours: 30 - 40 g of product per liter of white base mix.

In semifreddo: 50-100 g liter to be added in a thin steady stream to the previously whipped semifreddo.

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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)				
Total sugar:g	53,2			
Fat:g	4,5			
Non-fat milk solids:g	0,0			
Other solids:g	12,4			
Dry matter:g	70,1			

Nutritional labelling (per 100 g of product)					
Energy value:	kJ - kcal	1246,5 -	294,6		
Total fat:		g	4,5		
	- of which saturates	g	1,8		
Carbohydrate:		g	60,7		
	- of which sugars	g	53,3		
Fibre:		g	0,0		
Protein:		g	2,8		
Salt:		g	0,2		
(sodium 92.91 ma)					

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 < 100 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	Yes
Fish and products thereof	No
Peanuts and products thereof	No
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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