



Facts Sheet

Version 15 - 08/03/2018

Page 1 of 2

GELOSTELLA®

Code
8642

VANIGLIA LAB

Preparation in paste for gelato

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

Yellow coloured viscous paste, with an abundant content of finely ground vanilla berries.

Characteristics

Thanks to the considerable overrun and the intense Bourbon Vanilla flavour it ensures in gelato, it is particularly interesting for artisan laboratories equipped with batch freezers.

It can be used not only to prepare Bourbon Vanilla flavoured gelati, characterised by the black dots of the ground berries, but also to prepare "VanillaCream" flavour in combination with Gelostella Yellow Cream as well as to customise milk base mixes or many gelato flavours.



List of ingredients

Syrup (sugar, water), glucose syrup, starch, flavours, skimmed MILK powder, vanilla berries, pasteurized EGG yolk powder, colours: riboflavin, beta-carote.

May contain: SOYA, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

Packaging

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

Dose and use instructions

For vanilla flavoured gelati

35-45 g of product per liter of milk base mix, white or yellow according to habits.

As a "flavouring agent"

5-15 g of product per liter to customise milk base mixes and flavours such as chocolate, hazelnut, gianduia a.s.o.

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.



Facts Sheet

Version 15 - 08/03/2018

Page 2 of 2

GELOSTELLA®

Code
8642

VANIGLIA LAB - Preparation in paste for gelato

Balancing facts (per 100 g of product)		Nutritional labelling (per 100 g of product)	
Total sugar:.....g	54,5	Energy value:..... kJ - kcal	1191,9 - 280,9
Fat:.....g	0,6	Total fat:..... g	0,7
Non-fat milk solids:..... g	1,8	- of which saturates	g 0,2
Other solids:.....g	11,9	Carbohydrate:..... g	65,7
Dry matter:.....g	68,9	- of which sugars	g 55,5
		Fibre:.....g	0,9
		Protein:.....g	1,1
		Salt:.....g	0,1

(sodium 31,59 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	Yes
Fish and products thereof	No
Peanuts and products thereof	CC
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.

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.

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.