Facts Sheet

| GELOSTELLA ${ }^{\circledR} 200$ |  |  | Code 9524 |
| :---: | :---: | :---: | :---: |
| ARANCIO FARCITO <br> Paste ice cream mix | Supplier: | Prodotti Stella S.p.A. |  |
|  | Address: | Via IV Novembre 12-36077 Altavilla Vicentina (VI) |  |
|  | Contact: | Customer Service |  |
|  |  | +39 0444333600 |  |
|  | Fax: | +39 0444370828 |  |
| Product description |  |  |  |
| Appearance |  |  |  |
| Bright red orangish product, made up of candied, syrup-bound orange rinds. |  |  |  |
| Characteristics |  |  |  |
| Semifinished paste product largely made up of candied orange rinds. Recommended to fill and variegate ice cream, cold desserts and cakes, as well as used to make ice cream. |  |  |  |



## List of ingredients

Candied orange rinds (preservative: SULFUR DIOXIDE as processing residual), syrup (sugar, water), glucose syrup, orange juice, acidifier: citric acid; flavours, colours: E120, paprika extract; stabilizer: pectin.
May contain: SOYA, MILK, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

## Packaging

Container:
Size:
Net weight

Tin plate can
Diameter 180 mm; Height 126 mm
3 kg

## Dose and use instructions

$170-200 \mathrm{~g}$ of product per litre of fruit base mix. In changeable dosing to enrich fresh or deep-frozen orange juice.
Use it straight with changeable dosing to fill and variegate.

Mix properly before using it.

## 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.


* 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 and there do not result contributions of same due to processing technologies.
$\mathbf{C C}$ : 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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