

Facts Sheet

Version 12 - 17/04/2018

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LIOGEL®			Code 5141
	Supplier:	Prodotti Stella S.p.A.	

Address:

PIU' FRUTTA MANGO SDL

Preparation in powder for ice-creams

Via IV Novembre 12 – 36077 Altavilla Vicentina (VI)

Contact: Customer Service
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Product description

Appearance

Pale yellow powdered product, containing mango dices, with intense mango smell and flavour.

Characteristics

It is a semi-finished powdered product, ready-to-use, standing out thanks to its content of freeze-dried diced mango.

It does not contain milk by-products and hydrogenated vegetable fats.

It ensures gelato with excellent preservation over time.

"SDL products: products without milk or milk by-products."



List of ingredients

Sugar, glucose syrup, refined vegetable fats (coconut), dextrose, freeze-dried mango, vegetal fibre (oligofructose), stabilizers: modified starch, E464, E417; acidifier: citric acid, safflower extract, emulsifiers: E472b, E477; flavours, vegetal proteins (SOYA), colour: beta-carotene.

May contain: MILK, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS.

Packaging

 $39.0 \times 29.3 \times 37.0 \text{ cm}$ carton including 12 thermal-sealed bags in MET PET – PE multilayer film.

Bag size: H: min 300 mm max 380mm; W: 206mm

Bag net weight: 1,350 kg Net weight: 16,2 kg

Dose and use instructions

450-500 g per liter of water. Cold processing. We suggest to let the mix rest for at least 30 minutes or using very hot water. Gelato can be customized by substituting a quantity of water (for ex. 10/20 g per liter) with lemon juice, to enhance the sourish note and by adding fresh or frozen mango (for ex. 100-150 g per liter) to substitute the same quantity of water.

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)		Nutritional labelling (per 100 g of product)				
Total sugar:g	69,6	Energy value:kJ - kcal 1833,6 -	434,8			
Fat:g	9,7	Total fat:g	10,2			
Non-fat milk solids:g	0,0	- of which saturates g	9,2			
Other solids:g	19,2	Carbohydrate:g	83,3			
Dry matter:g	98,5	- of which sugars g	69,6			
		Fibre:g	3,4			
		Protein:g	0,3			
		Salt:g (sodium 12,43 mg)	0,0			
Microbiological characteristics		Average values based on our best product expertise. A few diff				
Total Plate Count: ufc/g	< 5000	between the nutrition facts and the balancing facts concerning sugar, protein and fat depend on the standards used to group some items (for example				
Enterobacteriaceae: ufc/g	< 10	lactose, emulsifiers, etc.) into different categories.				
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	СС
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof (including lactose)	СС
Nuts and products thereof*	СС
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 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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