



# Facts Sheet

Version 09 - 26/03/2018

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GELOSTELLA®

Code  
**8503**

## COPERTURA CIOCCOLATO BIANCO

*Flavoured preparation for gelato and cold pastry*

Supplier: Prodotti Stella S.p.A.  
Address: Via IV Novembre 12 – 36077 Altavilla Vicentina (VI)  
Contact: Customer Service  
Tel.: +39 0444 333600  
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### Product description

#### Appearance

Straw-yellow coloured paste, with smell and flavour typical of white chocolate. According to the room temperature, it can be in both fluid and solid state.

#### Characteristics

It is a coating with plentiful uses in cold processed pastry and gelato: cold chocolate pralines, coating for gelati on stick, small cones, a.s.o.

It is a true white chocolate: it contains cocoa butter, whole powdered milk and natural vanilla flavour. It is smooth, but in case you desire it, it can be enriched with chips, for example almond or hazelnut chips.

### List of ingredients

White chocolate (sugar, cocoa butter, whole MILK powder, emulsifier: lecithins (SOYA); vanilla natural flavour), refined vegetable fats (coconut), sugar, skimmed MILK powder, emulsifier: lecithins (SOYA); flavours, colour: E161b.

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

### Packaging

Container: tin plate can  
Size: Diameter 180 mm; Height 126 mm  
Net weight: 2,5 kg

### Dose and use instructions

The product can be used in different quantities according to needs and kind of use.

To create a "stracciatella" effect, we suggest a quantity of 100-120 g per liter of base mix.

It has to be used liquid, by warming up the needed quantity in a warm water bath at a temperature not exceeding 35°C ca., making sure to mix the product until it becomes homogeneous.

### 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](http://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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### **COPERTURA CIOCCOLATO BIANCO - Flavoured preparation for gelato and cold pastry**

Balancing facts (per 100 g of product)		Nutritional labelling (per 100 g of product)	
Total sugar:.....g	NA	Energy value:..... kJ - kcal	2623,4 - 631,5
Fat:.....g	NA	Total fat:..... g	48,3
Non-fat milk solids:..... g	NA	- of which saturates	g 40,5
Other solids:.....g	NA	Carbohydrate:..... g	43,3
Dry matter:.....g	NA	- of which sugars	g 43,1
		Fibre:.....g	0,0
		Protein:.....g	5,7
		Salt:.....g	0,3

(sodium 105,77 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	CC
Crustaceans and products thereof	No
Eggs and products thereof	CC
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	Yes
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 <sub>2</sub>	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.

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