



Facts Sheet

Version 12 - 29/03/2018

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GELOSTELLA®

Code
8496

COPERTURA MENTA

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

Green coloured paste with mint flavour.
Depending on room temperature, it can appear both fluid and solid.

Characteristics

Smooth coating made of white chocolate, with intense mint flavor and attractive colour, for many different uses in cold pastry.
Ideal to be used plain or in combination with Excellence Plain Coating for cold praline, gelato on sticks and artisan gelato cookies as well as to decorate many gelato flavours in pan (Chocolate, Fiordilatte, Liquorice, a.s.o.)



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); natural flavours, colour: copper complexes of chlorophyll.
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 depending on needs and kind of use.
To create a "stracciatella effect" we suggest a quantity of 100-120 g per liter of base mix.
To be used fluid, by melting the necessary quantity in a warm water bath at a temperature not exceeding 35°C, by mixing the product until it gets 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. 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	NA
Fat:.....g	NA
Non-fat milk solids:..... g	NA
Other solids:.....g	NA
Dry matter:.....g	NA

Nutritional labelling (per 100 g of product)

Energy value:..... kJ - kcal	2624,1 - 631,6
Total fat:..... g	48,4
- of which saturates	g 40,5
Carbohydrate:..... g	43,3
- of which sugars	g 43,1
Fibre:.....g	0,0
Protein:.....g	5,7
Salt:.....g	0,3

(sodium 105,79 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 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.

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