



# Facts Sheet

Version 11 - 24/07/2017

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## I DECORATIVI

Code  
**8885**

### GLASSA GUSTO CIOCCOLATO

*Preparation for garnishing*

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

Dark brown coloured semi-fluid paste, with plain chocolate smell and aroma.

##### Characteristics

Chocolate flavoured Glaçage has been studied to coat cakes, semifreddi, gelato cakes, single portions a.s.o.

In mirror-like garnishing and stuffing it remains shiny even at temperatures below zero and is therefore suitable to be used in plentiful pastry preparations, such as for example to coat puffs (Profiterols).



#### List of ingredients

Chocolate in powder (sugar, cocoa), glucose-fructose syrup, water, sugar, stabilizer: modified starch (corn); acidifier: E334; jelling agent: E440; preservative: E202; flavours.

#### Packaging

Container: polypropylene bucket  
Size: diameter 194 mm; height 186 mm  
Net weight: 6 kg

#### Dose and use instructions

We suggest warming up the desired quantity at Bain-Marie until the temperature of 45 °C.

Mix by a spatula to get a homogeneous mass. Do not stir intensively as it would incorporate air. Then, let the Glaçage rest for some minutes until it becomes lukewarm. Pour a large amount of glaçage on the semifreddo or on the deep frozen gelato cake (-18/20 °C). Smooth the surface by a spatula and remove the exceeding product. To create a pleasant effect, the so-called "marble-like processing", pour on the glaçage some drops of White Chocolate flavoured Glaçage and spread. Complete the decoration with other products of the "I Decorativi" range.

#### Storage

The product, stored in the original sealed container, in a cool and dry place, will keep its original features unchanged for at least 15 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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#### 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	1144,1 - 270,3
Total fat:..... g	2,7
- of which saturates	g 1,6
Carbohydrate:..... g	57,2
- of which sugars	g 55,0
Fibre:.....g	2,6
Protein:.....g	3,0
Salt:.....g	0,0

(sodium 10 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	< 10000
Enterobacteriaceae:..... ufc/g	< 10
Coliforms:..... ufc/g	assente
E. coli:..... ufc/g	< 10
Salmonella spp.:..... ufc/25 g	absent
Yeasts and molds:..... ufc/g	< 50

#### 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	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts and products thereof*	No
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.

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations. 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.

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