



Facts Sheet

Version 10 - 23/10/2017

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GELOSTELLA® 100

Code
9049

ARANCIA

Paste ice cream mix

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

Gelatinous, orange-coloured paste with a typical orange taste and aroma.

Characteristics

Semifinished paste product marked by its strong taste; ideal to make orange-flavoured ice cream and water ice.



List of ingredients

Syrup (sugar, water), glucose syrup, orange juice, flavours, colours: E120, E160e, paprika extract; stabilizer: pectin; safflower extract.

Packaging

Container: Tin plate can
Size: Diameter 180 mm; Height 126 mm
Net weight: 3 kg

Dose and use instructions

80-100 g of product per litre of fruit base mix.
In changeable dosing, to enrich fresh orange juice.

Mix 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.



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Balancing facts (per 100 g of product)		Nutritional labelling (per 100 g of product)	
Total sugar:.....g	59,5	Energy value:..... kJ - kcal	1183,8 - 278,6
Fat:.....g	0,1	Total fat:..... g	0,1
Non-fat milk solids:..... g	0,0	- of which saturates	g 0,0
Other solids:.....g	10,2	Carbohydrate:..... g	69,0
Dry matter:.....g	69,8	- of which sugars	g 59,5
		Fibre:.....g	0,5
		Protein:.....g	0,2
		Salt:.....g	0,0

(sodium 15,69 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	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 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.

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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