|  |  |  | Code 9850 |
| :---: | :---: | :---: | :---: |
| FRAGOLA <br> Fruit based preparation for ice cream and pastry | Supplier: <br> Address: <br> Contact: <br> Tel.: <br> Fax: | Prodotti Stella S.p. <br> Via IV Novembre <br> Customer Service $\begin{aligned} & \text { +39 } 0444333600 \\ & \text { +39 } 0444370828 \end{aligned}$ | 36077 Altavilla Vicentina (VI) |
| Product description |  |  |  |
| Appearance |  |  | Bright red coloured semi finished product in thick syrup, rich in whole strawberries. |
| Characteristics <br> It makes ice creams, semifreddi and many pastry creations special such as for example Fiordilatte, Vanilla, Cream, Yoghurt, Strawb cream maker fantasy. It can also be used to garnish and stuff sem substitute fresh fruit in plentiful recipes, for example in yoghurt and | mainly many i, as it ped crea | to decorate and ga s, both with cream ns soft even at tem | many ice cream flavours, d with fruit according to the ice atures below zero. It can |



## List of ingredients

Strawberries, sugar, glucose syrup, water, acidifier: citric acid; flavours, concentrates: carrot, safflower, apple, radish, sweet potato; stabilizer: pectins; preservative: potassium sorbate.

## Packaging

## Container: Tin plate can

Size: Diameter 180 mm ; Height 126 mm .
Net weight: $\quad 3 \mathrm{~kg}$.

## Dose and use instructions

As it is a product ready for use, it has to be used in changeable quantities according to needs. For special recipes (for example to prepare particular semifreddi) we suggest slightly draining the product before use.

Stir well before use.

## 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.

Facts Sheet

## VARIEGATI QUATTROSTAGIONI

FRAGOLA - Fruit based preparation for ice cream and pastry

| Balancing facts (per 100 g of product) |  | Nutritional labelling (per $\mathbf{1 0 0} \mathbf{g}$ of product) |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Total sugar:.............................................g | 53,2 | Energy value:.. | ..............kJ - kcal | 1037 | 244,3 |
| Fat:.........................................................g | 0,0 | Total fat: | .......... | ... g | 0,0 |
| Non-fat milk solids:................................... g | 0,0 |  | - of which saturates | g | 0,0 |
| Other solids:............................................ 9 | 10,2 | Carbohydrate: | ......... | g | 59,4 |
| Dry matter:.............................................g | 63,4 |  | - of which sugars | g | 53,2 |
|  |  | Fibre:........... | ........................ | ...g | 1,7 |
|  |  | Protein:.. | ............. | .. g | 0,8 |
|  |  | (sodium 6,81 mg) |  |  |  |
| Microbiological characteristics |  | 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. |  |  |  |
| 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 $10 \mathrm{mg} / \mathrm{kg}$ or $10 \mathrm{mg} / \mathrm{litre}$ expressed as $\mathrm{SO}_{2}$ |  |  |  |  | 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.
This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations.
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