



Facts Sheet

Version 12 - 09/05/2018

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GELOSTELLA®

Code
8609

VARIEGATO PRALINE DORE'

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

Pale brown semifluid paste featuring intense hazelnut and cocoa flavour, containing chopped hazelnut and wafer.

Characteristics

It is a soft cream, perfumed with a milk chocolate and hazelnut hint, ideal to variegate and decorate gelato, semifreddo, desserts in glass and cold process pastry. It stands out thanks to its content of chopped hazelnut and wafer.

To resemble the flavour of the famous praline it is inspired to, we suggest using it as a variegate in a gelato prepared with one of the gianduia pastes (in particular Gianduione, Gianduia Cinquestelle), or hazelnut and milk chocolate.

It can be used pure even as a layer in gelato tub by alternating it with gelato.



List of ingredients

Sugar, refined vegetable fats (sunflower, cocoa butter, safflower), HAZELNUTS, fat-reduced cocoa powder, crumbled wafer decoration (WHEAT flour, sugar, potato starch, refined vegetable fats (coconut), skimmed MILK powder, emulsifier: lecithins (SOYA); table salt, flavors, raising agents: E500, E503), emulsifier: lecithins (SOYA); flavours.

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

May contain shell fragments.

Packaging

Packing: tin plate can
Size: Diameter 180 mm; Height 248 mm
Net weight: 5,5 kg

Dose and use instructions

As it is a product meant for filling and decorating, it has to be used pure in preferred and needed quantities.

Gently stir 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.



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| Balancing facts (per 100 g of product) | | Nutritional labelling (per 100 g of product) | |
|--|----|--|----------------|
| Total sugar:.....g | NA | Energy value:..... kJ - kcal | 2398,2 - 576,2 |
| Fat:.....g | NA | Total fat:..... g | 39,4 |
| Non-fat milk solids:..... g | NA | - of which saturates | g 4,3 |
| Other solids:.....g | NA | Carbohydrate:..... g | 49,5 |
| Dry matter:.....g | NA | - of which sugars | g 43,0 |
| | | Fibre:.....g | 3,4 |
| | | Protein:.....g | 4,2 |
| | | Salt:.....g | 0,0 |

(sodium 17,21 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 | Yes |
| 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* | Yes |
| 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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