

PRODUCT SPECIFICATION SHEET

CODE: 12091531A **TYPE OF PRODUCT:** POWDER
Name: NEUTRO 10 SPECIALE FRUTTA



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished powder product for the preparation of artisan gelato.
DOSAGE 10 g product per 1 l water and fruit.
HOW TO HANDLE Handle the product using clean, dry utensils.
Close the packaging after use removing any possible residue of the product externally.
Store away from heat sources and do not expose to direct sunlight .
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011) thickeners (tara gum, sodium carboxy methyl cellulose, guar gum), vegetable fibers, maltodextrin, potato protein.
MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT white

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)
	Per 100 g of product
	ENERGY kJ 1.022
	ENERGY kcal 248
	FAT g 0,30
	OF WHICH SATURATES g 0,10
	CARBOHYDRATE g 29,00
	OF WHICH SUGARS g 2,90
	PROTEIN g 2,90
	SALT g 2,10

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 5.000 cfu/g
MOULDS < 200 cfu/g
YEAST < 200 cfu/g
ENTEROBACTERIA < 100 cfu/g
STAPHYLOCOCCUS AUREUS < 20 cfu/g
SALMONELLA Absent in 25 g

The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging 2 kg bag; 4 per box
Shelf life 24 months if kept in original undamaged packaging

259112091531A00