

PRODUCT SPECIFICATION SHEET

CODE: 12093026A **TYPE OF PRODUCT:** POWDER

Name: PUROLATTE



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished powder product for the preparation of milk chocolate artisan gelato.
DOSAGE	1,75 kg product + 2,5 l boiling water. In order to obtain a creamier ice cream we recommend you use 500 g of milk instead of 500 g of water.
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)	powdered MILK chocolate 40,0%(sugar, cocoa butter, whole MILK powder, cocoa mass, skimmed MILK powder, emulsifier (SOYBEAN lecithin), flavourings), sugar, skimmed MILK powder, whole MILK powder, dextrose, dried glucose syrup, cocoa powder, vegetable fibres, maltodextrin, emulsifier (E471), thickener (tara gum), CREAM powder, flavourings. MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	Good in milk or water, prepared hot	ENERGY kJ	1.938
		ENERGY kcal	462
		FAT g	18,00
		OF WHICH SATURATES g	11,00
		CARBOHYDRATE g	64,00
		OF WHICH SUGARS g	59,00
		PROTEIN g	9,30
		SALT g	0,29

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 30.000 cfu/g
MOULDS	< 100 cfu/g
YEAST	< 100 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	1,75 kg bag; 8 per box
Shelf life	24 months if kept in original undamaged packaging

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