

PRODUCT SPECIFICATION SHEET

CODE:	08323	TYPE OF PRODUCT:	POWDER
Name:	SALTED BUTTER CARAMEL BASE		
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE			
NAME OF FOOD	Semi-finished powder product for the preparation of salted butter caramel flavoured artisanal gelato.		
DOSAGE	1,2 kg product + 3 l milk + or for a richer flavour, 1,2 kg product + 2,5 l milk. Cold preparation.		
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)	caramelized sugar, whole MILK powder, aromatic caramel preparation 20,0%(sugar, dried glucose syrup, BUTTER 15,0%, CREAM) , vegetable fibres (inulin), maltodextrin, dextrose, dried glucose syrup, vegetable fat (palm), emulsifiers (E477, E472b, E471), thickeners (tara gum, sodium carboxy methyl cellulose, guar gum), natural flavouring, salt 0,5%, skimmed MILK powder, MILK proteins, Himalaya pink salt 0,01%. MAY CONTAIN: SOYBEAN, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.		
COLOUR OF PRODUCT	pale brown		
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
Solubility	Good prepared cold in milk	Per 100 g of product	
		ENERGY kJ	1.801
		ENERGY kcal	428
		FAT g	13,00
		OF WHICH SATURATES g	8,40
		CARBOHYDRATE g	69,00
		OF WHICH SUGARS g	59,00
		PROTEIN g	6,50
		SALT g	2,70
MICROBIOLOGICAL CHARACTERISTICS			
TOTAL BACTERIAL LOAD	< 5.000 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 EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food			
Type of Packaging	bag of 1,2 kg; 10 per box.		
Shelf life	24 months if kept in original undamaged packaging		



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