


## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>02582</b>	<b>TYPE OF PRODUCT:</b>	<b>POWDER</b>	
<b>Name:</b>	<b>BASE G MENOMENO</b>			

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

<b>NAME OF FOOD</b>	Semi-finished powder product with sweeteners for the preparation of artisan gelato. Prepared with vegetal ingredients to be used with semi skimmed lactose free milk.
<b>DOSAGE</b>	1,05 kg product + 3 l semi skimmed lactose free free milk. Whip energetically with a whisk until complete dissolution of the product. We suggest to use warm lactose free milk (40°/50° C).
<b>HOW TO HANDLE</b>	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 .
<b>CLAIM</b>	Semi-finished product with no added sugars: it contains naturally sugars.
<b>WARNING</b>	"An excessive consumption of gelato prepared with Base "G" MENOMENO, respecting the indicated dosage, may have laxative effects.
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	sweeteners (maltitol, erythritol, sorbitol), maltodextrin, vegetable fibers (inulin), emulsifiers (E473, E471), thickeners (sodium carboxy methyl cellulose, tara gum, guar gum, carrageenan), salt, natural flavouring, sweetener (steviol glycosides from stevia).  MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
<b>COLOUR OF PRODUCT</b>	white

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
<b>Solubility</b>	Good in milk, prepared hot	<b>ENERGY kJ</b>	1.196
		<b>ENERGY kcal</b>	284
		<b>FAT g</b>	2,20
		<b>OF WHICH SATURATES g</b>	1,90
		<b>CARBOHYDRATE g</b>	88,00
		<b>OF WHICH SUGARS g</b>	2,90
		<b>PROTEIN g</b>	0,00
		<b>SALT g</b>	0,29

### MICROBIOLOGICAL CHARACTERISTICS

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

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

<b>Type of Packaging</b>	1,05 kg bag; 12 per box
<b>Shelf life</b>	24 months if kept in original undamaged packaging



The Genuine Company

**Optima Spa con unico socio**

Company subject to management and coordination  
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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

