

PRODUCT SPECIFICATION SHEET

CODE	08518	TYPE OF PRODUCT	POWDER	 
NAME	BASE RISOGEL			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished powder for the preparation of artisanal gelato. Product with vegetable ingredients , developed in a rice beverage.
DOSAGE	1, 05 Kg of product + 3 L rice beverage. Cold preparation. We recommend leaving the mixture for 10 minutes before batch freezing.
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)	Fructose, humecants: sorbitol, maltodextrin, vegetable fats (coconut), vegetable fibre (inulin), emulsifiers:E 471, E477, diastased rice flour (2,9%), thickeners: sodium carboxymethylcellulose , xanthan gum, carrageenan, pea protein, flavourings, vanilla natural flavouring. <u>May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>
COLOUR OF PRODUCT	White

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100g of gelato:
HUMIDITY	Max 1, 5 %	ENERGY	KJ 1811	632
FAT	17 %		kcal 433	151
ASHES	Max 0, 29 %	FAT	g 18	5, 2
SOLUBILITY	Good in rice beverage, Cold preparation.	of which saturates	g 17	4, 4
		CARBOHYDRATE	g 49	21
		of which sugars	g 30	12
		PROTEIN	g 0, 8	0,4
		SALT	g 0, 27	0, 14

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5000 cfu/g
MOULDS	< 100 cfu/g
YEASTS	< 100 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent in 25 g

The product conforms to the EC 1831/2006 regulation and its subsequent updates- concerning contaminants in food



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TYPE OF PACKAGING	1,050 Kg Bags; 4 per Box + 12 L of rice beverage per RISOGEL Kit 08718.
SHELF LIFE	24 months if kept in original undamaged packaging.
SAMPLE	/

352700



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.

