



Technical Datasheet (15/2/2021)

Chocolate

GLACES
Triomphe
À L'ITALIENNE

Description

Soft serve cream.

Physical characteristics:

- pH: 6.65 – 6.85
- Dry extract: 30 %

Organoleptical characteristics:

- Liquid texture
- Colour and taste : Flavour characteristics

Dimensions

Gross weight: 4.6 kg
Net weight: 4.5 kg
Defaults: + ou - 3 %

Composition

Ingredients:

Water, sugar, **milk proteins, milk powder**, cocoa powder (3,3%), glucose syrup, colouring agents : E102, E129 (may have an adverse effect on activity and attention in children), E151.

Additives: stabilisers and emulsifiers: E410, E415, E471, E466, E412, E 407, E401, E331iii,

Origin of the finished product: France

Allergens: milk, possible traces of shelled fruits

Conservation

Shelf life : 3 years

Shelf life when opened: 48 hours between +1 and 4° C maxi

Storage temperature: ambient temperature

Delivery temperature : more than 1°C

Directions for use

This cream is ready for use and especially made for soft serve machines.

Shake the pouch, tear the upper corner and pour the product into the tank of the machine.



Packaging

2 pouches per box

81 boxes per pallet/ 9 layers of 9 boxes

162 pouches per pallet

Microbiological specifications

Sterile product without microbial germs.

- Salmonella / 25 g: absent
- Coagulase positive staphylococci. / 1 g < 100
- Coliforms 30° / 1 g < 1000
- Aerobic micro-organisms 30° / 1 g < 10
- Listeria monocytogenes: absent

Nutrition facts

- Proteins: 3,56g/100g
- Carbohydrates: 23,72g/100g
- Fat: 1,36g/100g
- Energy: 514,1 kj/100g