

PASTA

Code: **291506**

CIOCCOLATO BIANCO

SEMIFINISHED PRODUCT IN PASTE FOR ICE-CREAM

Product description

Light yellow paste with typical taste of the product.
The product is soluble at cold temperatures.

List of ingredients

Ingredients: White Chocolate 60% (Sugar, Cocoa Butter, Whole Milk Powder, Whey Powder, Soy Lecithin, Artificial Flavours), Vegetable Oil (Sunflower), Sugar, Cocoa Butter, Artificial Flavours, Mono And Diglycerides, Salt.

Contain: Milk, Soy.

May Contain: Soy, Eggs, Almonds, Hazelnuts, Walnuts, Cashew Nuts, Pistachios, Peanuts, Coconut.

Dosage: 100 g per kg of milk mix. Gelato semi-finished product for professional use only. Sale not allowed for direct consumption.
Keep in a cool and dry place

Packaging

Carton box containing 2 tins of 3 kg each (total net weight 6 kgs).

Dose and use instructions

100 gr per kg of milk mix.

Storage

The product, stored in the original sealed container, in a cool and dry place (temperature below 25°C), will keep its original features unchanged for at least 24 months since the production date. The "best before" term is printed on each package.

General requirements

This product complies with the current Italian and European Community (EC) laws concerning its use.
Ingredients are either FDA approved as food additives or listed or affirmed as GRAS. If listed, only FDA batch certified Color additives are used. Disaronno Ingredients reserves the right to make any modifications deemed to be beneficial or necessary to improve or maintain the features of the products.

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Microbiological characteristics

Total Plate Count:.....	ufc/g	< 5000
Enterobacteriaceae:.....	ufc/g	< 10
Coliforms:.....	ufc/g	< 10
E. coli:.....	ufc/g	< 10
Salmonella spp.:.....	ufc/25 g	absent
Yeasts and molds:.....	ufc/g	< 100

Nutritional labelling (per 100 g of product)

Energy value:.....	kJ - kcal	2.580,4 - 621,4
Total fat:.....	g	48,3
	- of which saturates	g 0,0
Carbohydrate:.....	g	42,7
	- of which sugars	g 41,9
Fiber:.....	g	0,0
Protein:.....	g	4,0
Salt:.....	g	0,0

(sodium 195,4 mg)

Balancing facts (per 100 g of product)

Total sugar:.....	g	30,0
Fat:.....	g	0,0
Non-fat milk solids:.....	g	0,0
Other solids:.....	g	66,4
Dry matter:.....	g	96,4

Average values based on our best product expertise. A few differences between the nutrition facts and the balancing facts concerning sugar, protein and fat depend on the standards used to group some items (for example lactose, emulsifiers, etc.) into different categories.

Allergens

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	CC
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	CC
Milk and products thereof (including lactose)	Yes
Nuts and products thereof*	CC
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
Lupin and products thereof	No
Molluscs and products thereof	No

* Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof.

Yes: the allergen is present in the ingredients used for the preparation of the product.

No: the allergen is not present in the ingredients used for the preparation of the product.

CC: the allergen is not present in the ingredients used for the preparation of the product, but could be present due to processing technologies (es.: sharing of equipments or premises where ingredients containing the allergen are processed).

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations, with an extension related to the notice of possible cross-contaminations. The information related to cross contaminations are the best we can issue based on our knowledge and on the information received by our suppliers, but they are to be regarded as spread purely as an indication and without any assumption of responsibility for any of their uses. The present document is related to the productions carried out starting from the date of this version and could be modified in case of changes in the recipe of the product or in the production process.

No direct notice to the customer is provided for in case of revision and therefore it's exclusive task of the user to check possible updating. For further information or inquiries on this matter, please contact the sales staff.