

## LIOGEL® Code: 5122 Prodotti Stella S.p.A. Supplier: Via IV Novembre 12 Address: MELONE SDL 36077 Altavilla Vicentina (VI) - Italy Contact: Customer Service Mix in powdered form to prepare artisanal gelato Tel.: +39 0444 333600 +39 0444 370828 Fax: **Product description** Appearance White colored smooth powder, with some orange colored hints, with intense melon smell and flavor. Characteristics It's a semi-finished product in powder, best cold soluble, easy and fast to be used. In ensures a creamy texture with best preservation in time. If used with water only, you obtain a gelato without milk or milk byproducts. It can be used also to prepare slushes with creamy texture similar to a sorbet texture: we suggest to use 1 bag with 3,3 - 4 I of water. List of ingredients Sugar, dextrose, maltdextrines, refined vegetable fats (palm), vegetal fibre (inulin), stabilizers: carrageenan, tara gum, food starchmodified, hydroxypropyl methylcellulose; glucose syrup, emulsifiers: glyceril-lacto esters of fatty acids, propylene glycol mono- and diesters of fatty acids, sucrose fatty acid esters; natural and artificial flavors, acidifier: citric acid; vegetal proteins (soya), color: betacarotene. Packaging 39,0 x 29,3 x 26,0 cm carton including 12 thermal-sealed bags in MET PET - PE multilayer film. Bag size: H: min 300 mm max 380mm; W: 206mm Bag net weight: 1,350 kg Net weight: 16,2 kg Dose and use instructions 450 g per liter of water. We suggest to use 1 bag with 3 l of water. Cold processing: we suggest to let the mix rest for about 30 minutes. Storage The product, stored in the original sealed container, in a cool and dry place, 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.

Prodotti Stella 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.: uf | c/25 g  | absent |
| Yeasts and molds:   | ufc/g   | < 100  |
|                     |         |        |

| Balancing facts (per 100 g of product) |      |
|--|------|
| Total sugar:g                          | 78,1 |
| Fat:g                                  | 7,6  |
| Non-fat milk solids:g                  | 0    |
| Other solids:g                         | 12,8 |
| Dry matter:g                           | 98,5 |

| Nutritional labelling (per 100 g of product | t)             |
|---|----------------|
| Energy value:kJ - kcal                      | 1810,6 - 428,7 |
| Total fat:g                                 | 8              |
| - of which saturates g                      | 4,5            |
| Carbohydrate:g                              | 87,2           |
| - of which sugars g                         | 77,7           |
| Fiber:g                                     | 3,1            |
| Protein:g                                   | 0,1            |
| Salt:g                                      | 0              |
| (sodium 18,2 mg)                            |                |

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

| No<br>No |
|----------|
| No       |
|          |
| No       |
| No       |
| No       |
| Yes      |
| No       |
|          |

\* Nuts i.e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (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.

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations. 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.