

Facts Sheet

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LIOGEL® Code: 5163

Naturalove Pink

Powdered ice cream mix

Prodotti Stella S.p.A. Via IV Novembre 12

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Product description

Appearance

Light pink coloured flowing powder, with a flavour and aroma of mixed fruit.

Characteristics

It is a ready-to-use semi-finished powder to be used in milk cold processing to obtain a vibrant pink-coloured ice cream which is a girls' favourite.

It contains natural flavours only. The pink colour is due to the natural extract of beet. The flavour is all-fruit bubble gum (with natural flavours).

This is an All Natural Product.

List of ingredients

sugar, refined vegetable fats (coconut), vegetal fibre (chicory), dextrose, skimmed MILK powder, maltodextrins, glucose syrup, MILK proteins, tapioca starch, acidifier: citric acid; stabilizer: tara gum; natural extract of beet, natural flavors, vegetal proteins (potato). May contain: SOYA, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS.

Packaging

39,0 x 29,3 x 23,0 cm carton including 6 thermal-sealed bags in MET PET – PE multilayer film.

Bag size: H: min 300 mm max 380mm; W: 206mm

Bag net weight: 1 kg Net weight: 6 kg

Dose and use instructions

400 g of product with one litre of milk.

We recommend using a bag with 2.5 litres of milk.

Cold processing: it is recommended that the mixture is allowed to 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	#N/A
Enterobacteriaceae: ufc/g	#N/A
Coliforms: ufc/g	#N/A
E. coli:ufc/g	#N/A
Salmonella spp.: ufc/25 g	#N/A
Yeasts and molds: ufc/g	#N/A

Nutritional labelling (per 100 g of prod	uct)	
Energy value:kJ - kca	l #N/A	- #N/A
Total fat:	g	#N/A
- of which saturates	g	#N/A
Carbohydrate:	g	#N/A
- of which sugars	g	#N/A
Fiber:	g	#N/A
Protein:	g	#N/A
Salt:	g	#N/A
(sodium #N/A 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	
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	No
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 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.