



# Facts Sheet

**GELOSTELLA®**

Code: **8499**

## **COPERTURA DISARONNO** Flavoured preparation for gelato and cold pastry

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### **Product description**

#### Appearance

Pale brown coloured paste, containing chopped amaretto decoration, featuring sweet flavour and typical Disaronno Amaretto aroma.

#### Characteristics

Coating made of white chocolate, standing out for its high content in amaretto chopped decoration. It makes it possible to present the flavour of the famous liquor produced by Illva in Saronno, well-known all over the world, in plentiful cold process recipes. It is an exclusive by Prodotti Stella.

### **List of ingredients**

White chocolate (sugar, cocoa butter, whole MILK powder, emulsifier: lecithin (SOYA); vanilla natural flavor), refined vegetable fats (coconut), sugar, HAZELNUTS, skimmed MILK powder, amaretto grains (sugar, apricot almonds 18%, EGG albumen, LACTOSE, MILK proteins, natural and artificial flavors, raising agent: sodium bicarbonate), ALMONDS, LACTOSE, cocoa mass, MILK fats, emulsifier: lecithin (SOYA); natural and artificial flavors, MILK proteins, cocoa butter, color: cochineal extract .

May contain: GLUTEN, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT, PECAN NUT, BRAZIL NUT, MACADAMIA NUT, SESAME.

May contain shell fragments.

### **Packaging**

Container: polypropylene bucket  
Size: diameter 215 mm; height 113 mm  
Net weight: 2,5 kg

### **Dose and use instructions**

The product can be used in different quantities depending on needs and kind of use.

To create a "stracciatella-like" effect in gelato, we suggest using a quantity of 100-120 g per liter of base mix. Considering the high content in chopped amaretto decoration, which could deposit at the bottom of the tin, we suggest warming the product up in its original packaging in a warm water bath or in microwave oven at a temperature not higher than 35°C. Then mix the product until it becomes homogeneous.

### **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.:..... ufc/25 g	absent
Yeasts and molds:..... ufc/g	< 100

### Nutritional labelling (per 100 g of product)

Energy value:..... kJ - kcal	2.582,6 - 621,7
Total fat:.....g	47,2
- of which saturates	g 33,8
Carbohydrate:.....g	41,7
- of which sugars	g 40,6
Fiber:.....g	40,6
Protein:.....g	6,9
Salt:.....g	0,2
(sodium 94,20 mg)	

### Balancing facts (per 100 g of product)

Total sugar:.....g	na
Fat:.....g	na
Non-fat milk solids:.....g	na
Other solids:.....g	na
Dry matter:.....g	na

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	CC
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	Yes
Milk and products thereof (including lactose)	Yes
Nuts and products thereof*	Yes
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	CC
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	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.

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.