



Facts Sheet

Version 6 - 06/05/2015
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GELOSTELLA®

Code: **8507**

COPERTURA CAFFE' flavored preparation for gelato and cold pastry

Supplier: Prodotti Stella S.p.A.
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Product description

Appearance

Dark brown colored paste, with smell and flavor typical of coffee. Depending on the room temperature, it can be both in fluid or solid state.

Characteristics

It is a top quality coating, containing white chocolate and coffee in powder. It is used not only to create a "stracciatella effect" in gelato, but also to decorate semifreddi, to prepare coated gelato, hand-made coated gelato biscuits, "cold mignon" filled in with semifreddo or gelato, gelato "small cones" as well as to coat many artisanal specialties.

List of ingredients

White chocolate (sugar, cocoa butter, whole milk powder, emulsifier: lecithin (soya); vanilla natural flavor), refined vegetable fats (coconut), sugar, skimmed milk powder, hazelnuts, coffee powder, caramelized sugar, emulsifier: lecithin (soya); natural and artificial flavors.

Packaging

Container: tin plate can
Size: Diameter 180 mm; Height 126 mm
Net weight: 2,5 kg

Dose and use instructions

The product can be used in different quantities according to needs and kind of use.
To create a "stracciatella effect" we suggest a quantity of 100-120 g per liter of mix base.
To be used fluid, by melting the needed quantity in a warm water bath at a temperature not exceeding 35°C approx., by mixing 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 | | 2583,6 - 622,1 |
| Total fat:..... | g | | 47,9 |
| | - of which saturates | g | 36,7 |
| Carbohydrate:..... | g | | 40,8 |
| | - of which sugars | g | 39,5 |
| Fiber:..... | g | | 0,6 |
| Protein:..... | g | | 6,4 |
| Salt:..... | g | | 0,2 |
| | (sodium 95,6 mg) | | |

Balancing facts (per 100 g of product)

| | | |
|---------------------------|---|---|
| Total sugar:..... | g | 0 |
| Fat:..... | g | 0 |
| Non-fat milk solids:..... | g | 0 |
| Other solids:..... | g | 0 |
| Dry matter:..... | g | 0 |

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 | No |
| Fish and products thereof | No |
| Peanuts and products thereof | No |
| 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 | 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.

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.