



Facts Sheet

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GELOSTELLA®

Code: **8522**

VARIEGATO FLEUR DE SEL

Preparation in paste for garnishing

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Product description

Appearance

Dense paste with orange-brown color, spotted with crystals of salt, featuring intense smell and mou flavour.

Characteristics

It is a product in paste containing a considerable quantity of crystals of Fleur de Sel salt, the sea salt hand-harvested on the surface. It is used to variegate and fill both gelati and semifreddi. Excellent in combination with chocolate.

To present the CAMEL FLEUR DE SEL flavour, we suggest variegate the gelato obtained by adding the FLEUR DE SEL paste to the milk base mix, with VARIEGATO FLEUR DE SEL paste.

List of ingredients

Refined vegetable fats (sunflower, coconut, cocoa butter, safflower), sugar, LACTOSE, white chocolate (sugar, whole MILK powder, cocoa butter), whole MILK powder, skimmed MILK powder, MILK fats, colors: plain caramel, paprika extract; Fleur de Sel (sea salt hand-harvested on the surface), natural and artificial flavors (WALNUT), MILK proteins, emulsifier: lecithin (SOYA).

May contain: GLUTEN, EGGS, ALMONDS, HAZELNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

Packaging

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

Dose and use instructions

To variegate use the product with customized quantities as you desire.

For gelato Caramel Fleur de Sel flavored: add 90-100 g of FLEUR DE TOFFEE paste per litre of milk base mix, and variegate gelato with abundant VARIEGATO FLEUR DE SEL paste.

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		2.452,3 - 589,8
Total fat:.....	g		43,5
	- of which saturates	g	9,4
Carbohydrate:.....	g		45,6
	- of which sugars	g	43,3
Fiber:.....	g		0,0
Protein:.....	g		4,0
Salt:.....	g		0,0
(sodium 724,9 mg)			

Balancing facts (per 100 g of product)

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

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	CC
Crustaceans and products thereof	No
Eggs and products thereof	CC
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	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.