



Facts Sheet

GELOSTELLA®

Code: **8582K**

Hazelnut

Preparation in paste for gelato

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Product description

Appearance

Hazelnut coloured semi-fluid paste, with intense smell and flavour typical of hazelnuts.

Characteristics

Semi-finished product in paste with creamy texture, obtained by the processing of valuable hazelnuts originating from Piemonte region and representing the only ingredient. The product does not contain, in fact, neither flavourings nor emulsifiers.

It's the ideal product to prepare hazelnut flavoured ice creams, characterised by a not too strong toasting and by a delicate colour.

Thanks to its organoleptic features, it can be used for plentiful recipes in artisan pastry.

List of ingredients

HAZELNUTS.

May contain: PECAN NUT, SOYA, MILK, ALMONDS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

Packaging

Packing: tin plate can

Size: Diameter 180 mm; Height 248 mm

Net weight: 5 kg

Dose and use instructions

80-100 g of product per liter of milk base mix, white or yellow, according to habits.

In pastry: in variable quantities according needs and habits.

Stir well before each use, so as to blend the oily with the solid fraction.

Storage

The product, stored in the original sealed container, in a cool and dry place, will keep its original features unchanged for at least 36 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	2.831,0 - 686,3
Total fat:.....g	65,1
- of which saturates	g 4,5
Carbohydrate:.....g	5,9
- of which sugars	g 4,1
Fiber:.....g	8,8
Protein:.....g	14,8
Salt:.....g	0,0
(sodium 2,0 mg)	

Balancing facts (per 100 g of product)

Total sugar:.....g	4
Fat:.....g	65,1
Non-fat milk solids:.....g	0,0
Other solids:.....g	28,5
Dry matter:.....g	97,6

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	CC
Soybeans and products thereof	CC
Milk and products thereof (including lactose)	CC
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.