



# Facts Sheet

**GELOSTELLA®**

Code: **8630**

## **CARAMEL** Paste ice cream mix

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### **Product description**

#### Appearance

Thick, caramel-coloured liquid. A typical caramel taste with a hint of vanilla and a vanilla-tinged aroma.

#### Characteristics

Semifinished paste product excellently used to make caramel-flavoured ice cream as well as to variegate various ice cream flavours (such as fiordilatte, pannacotta, meringa, etc.), thanks to its unique taste, texture and colour. It is also used to make cold desserts.

### **List of ingredients**

Syrup (sugar, water), glucose syrup, natural and artificial flavors, caramelized sugar, stabilizer: sodium carboxymethylcellulose; color: annatto extract. May contain: SOYA, MILK, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

### **Packaging**

Container: Tin plate can  
Size: Diameter 180 mm; Height 248 mm  
Net weight: 6 kg

### **Dose and use instructions**

70-100 g of product per litre of milk base mix, for caramel-flavoured ice cream. When used to variegate, the product use and dosing must be done to your liking, depending on the needs of each single craftsman.  
Mix before using it.

### **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		1.130,9 - 266,1
Total fat:.....	g		0,0
	- of which saturates	g	0,0
Carbohydrate:.....	g		66,4
	- of which sugars	g	58,7
Fiber:.....	g		58,7
Protein:.....	g		0,0
Salt:.....	g		0,1
	(sodium 21,10 mg)		

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

Total sugar:.....	g	58,7
Fat:.....	g	0,0
Non-fat milk solids:.....	g	0,0
Other solids:.....	g	8,4
Dry matter:.....	g	67,1

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