

## **Facts Sheet**

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Code: 8679

**GELOSTELLA®** 

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## TIRAMISU' ALL NATURAL

Preparation in paste for gelato

#### **Product description**

Appearance

Brown paste with intense aroma, characteristic of "Tiramisu".

Characteristics

Semi-finished product in paste with full and pleasant Tiramisu flavour, a typical Italian cake, characterized by the presence of natural flavorings only.

Excellent to be used to prepare gelato as well as frozen desserts, semifreddo and cakes.

#### List of ingredients

Syrup (sugar, water), glucose syrup, coffee powder, skimmed MILK powder, Marsala wine, natural flavors, fat-reduced cocoa powder, pasteurized EGG yolk powder, LACTOSE, MILK fats, MILK proteins, colors: paprika extract, annatto. May contain: SOYA, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

### **Packaging**

Container: Tin plate can

Size: Diameter 180 mm; Height 126 mm

Net weight: 3 kg

### Dose and use instructions

For gelato

100g of product per liter of milk base mix, white or yellow depending on habits. Gelato can be customized by adding other ingredients, such as Gelostella Mascarpone and Sponge Cake soaked in coffee and dusted on the surface with a thin layer of

For homemade pastry: To flavor custard, whipped cream, etc., the product can be used in varying doses (average quantity 100-120 g / kg), depending on the needs. Stir before using.

### 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		1.117,3 - 263,4	
Total fat:	.g	0,8	
- of which saturates	g	0,4	
Carbohydrate:	.g	60,3	
- of which sugars	g	53,7	
Fiber:	.g	53,7	
Protein:	.g	1,9	
Salt:	.g	0,1	
(sodium 40,00 mg)			

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	Yes
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	CC
Milk and products thereof (including lactose)	Yes
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

<sup>\*</sup> Nuts i.e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (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.