



Facts Sheet

Version 8 - 06/05/2015

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GELOSTELLA®

Code
8742

DISARONNO AMARETTO® Paste ice cream mix

Supplier: Prodotti Stella S.p.A.
Address: Via IV Novembre 12 – 36077 Altavilla Vicentina (VI)
Contact: Customer Service
Tel.: +39 0444 333600
Fax: +39 0444 370828

Product description

Appearance

Light brown coloured paste, containing almond and hazelnut grains, with sweet taste and flavour characteristic of Disaronno Amaretto.

Characteristics

Pastacrema, without alcohol to present in artisan ice cream and pastry shop the flavour of the famous liqueur, well known all over the world, manufactured by Illva in Saronno. It is a paste with a creamy texture, with high contents of pralinated almonds and hazelnut grains, remaining crunchy in the ice cream.
It is an exclusive by Prodotti Stella.

List of ingredients

Sugar, hazelnuts, , refined vegetable fats (palm), almonds, whole milk powder, skimmed milk powder, lactose, flavours, milk fats, milk proteins, emulsifier: lecithins (soja).

Packaging

Packing: tin plate can
Size: Diameter 180 mm; Height 248 mm
Net weight: 5 kg

Dose and use instructions

180 g of product for liter of milk base mix or of mix for semifreddo for ice cream or of "Disaronno Amaretto" flavoured semifreddi.
In pastry making for pastry cream, cream, a.s.o. the product can be used in different dosing according to habits.

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 laws in force in Italy and in EU in relation to the use it is meant for.
The present document refers 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.
The updated versions of the data sheets are available in the web site www.prodottistella.it. 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.



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Microbiological characteristics		Nutritional labelling (per 100 g of product)	
Total Plate Count:.....	ufc/g < 5000	Energy value:.....	kJ - kcal 2491,2 - 599,0
Enterobacteriaceae:.....	ufc/g < 10	Total fat:.....	g 41,8
Coliforms:.....	ufc/g < 10	- of which saturates	g 10,4
E. coli:.....	ufc/g < 10	Carboidrati:.....	g 43,1
Salmonella spp.:.....	ufc/25 g absent	- of which sugars	g 38,5
Yeasts and molds:.....	ufc/g < 100	Fibre:.....	g 4,3
		Protein:.....	g 10,4
		Salt:.....	g 0,2
		(sodium 84,09 mg)	
		Average values based on our best product expertise.	

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.

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