



Facts Sheet

Version 8 - 06/05/2015
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GELOSTELLA®

Code: **8762**

CHEESECAKE

Powdered ice cream mix

Supplier: Prodotti Stella S.p.A.
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Product description

Appearance

Straw-yellow colored smooth powder with delicate aroma of cheese and typical flavor with a fresh hint.

Characteristics

Semi finished product in powder with a high content of dehydrated "fresh and creamy" cheese (first ingredient) to be added

List of ingredients

Fresh cheese in powder, malt dextrines, lactose, milk proteins, natural and artificial flavors, acidifier: citric acid; colors: caramel, turmeric.

Packaging

39,0 x 29,3 x 23,0 cm carton including 6 thermal-sealed bags in MET PET – PE multilayer film.

Bag size: H: min 300 mm max 380mm; W: 206mm

Bag net weight: 1 kg.

Net weight: 6 kg.

Dose and use instructions

60-70 g per liter of milk base mix. Cheesecake flavored gelato can be presented white or variegated, for example with Pastefrutta 200 (ex. Raspberry 200) and with the products of the Variegati Quattrostagioni range (ex. Little Strawberries and Confectiona

Storage

The product, stored in the original sealed container, in a cool and dry place, will keep its original features unchanged for at least 12 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	-
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		1529,5 - 360,1
Total fat:.....	g		1,3
	- of which saturates	g	1,1
Carbohydrate:.....	g		63,6
	- of which sugars	g	29,9
Fiber:.....	g		0
Protein:.....	g		20,5
Salt:.....	g		1,3
	(sodium 502 mg)		

Balancing facts (per 100 g of product)

Total sugar:.....	g	0,3
Fat:.....	g	1,4
Non-fat milk solids:.....	g	56,9
Other solids:.....	g	37,6
Dry matter:.....	g	96,2

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	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts and products thereof*	No
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.