



Facts Sheet

GELOSTELLA® 100

Code: **9619**

TUTTOBOSCO ALL NATURAL

Preparation in paste for gelati

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Product description

Appearance

This is a jelly dessert paste with a deep red-violet color and forest berries.

Characteristics

Semi finished product in paste well known for its high content of forest berries. It contains natural flavours only. It ensures flavour, fragrance and aspect typical of fruit. This product is ideal, beyond the flavouring of Wild Fruit flavoured ice creams, to garnish many gelato flavours (for ex. Yoghurt) as well as granitas.

List of ingredients

Sugar, forest fruits (blueberries, black currants, raspberries, red currants, elderberry), glucose syrup, water, acidifier: citric acid; natural flavors, stabilizer: pectins.

May contain: SOYA, MILK, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

Packaging

Packing: tin plate can

Size: Diameter 180 mm; Height 248 mm

Net weight: 6 kg

Dose and use instructions

For Wild Berries flavored gelato: 100 g of product per liter of water base mix or part water and part milk. In different quantities as integration for fresh or frozen fruit.

To variegate: the product has to be used plain in preferred quantities.

Stir well before use.

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 | 1.064,8 | - | 250,7 |
| Total fat:.....g | 0,1 | | |
| - of which saturates | g | 0,0 | |
| Carbohydrate:.....g | 61,6 | | |
| - of which sugars | g | 54,1 | |
| Fiber:.....g | 1,6 | | |
| Protein:.....g | 0,1 | | |
| Salt:.....g | 0,0 | | |
| (sodium 15,9 mg) | | | |

Balancing facts (per 100 g of product)

| | |
|----------------------------|------|
| Total sugar:.....g | 54,1 |
| Fat:.....g | 0,1 |
| Non-fat milk solids:.....g | 0,0 |
| Other solids:.....g | 12,2 |
| Dry matter:.....g | 66,3 |

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 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.