

Facts Sheet

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Code: 9872

VARIEGATI QUATTROSTAGIONI

Prodotti Stella S.p.A.

Supplier: Prodotti Stella S.p.A.
Address: Via IV Novembre 12

36077 Altavilla Vicentina (VI) - Italy

Fruit based preparation for ice cream and pastry

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Product description

Appearance

FICO

Semifinished product containing fig in slices in a caramel coloured syrup.

Characteristics

Superior product result of the blending of Italian figs pulp in slices and a highly aromatic caramel. It does not contain any colouring but only exclusively natural flavours: it belongs to the Total Natural range. The flavour is the typical caramel taste of oven baked figs. It is a versatile product and it enhances the artisan gelato and pastry maker work by offering him the chance to prepare recipes of "haute patisserie" for both gelato and cold process pastry. We suggest to combine it with cheese (mascarpone, ricotta), chocolate and dried fruit (nuts, almonds, pine-seeds, hazelnuts) as well as with Zabaione Florio and Disaronno Amaretto pastes.

List of ingredients

Caramelized sugar, dehydrated figs, glucose syrup, water, sugar, natural flavors, preservative: sulfur dioxide (as residue in figs).

Packaging

Container: Tin plate can.

Size: Diameter 180 mm; Height 126 mm.

Net weight: 3 kg.

Dose and use instructions

As it is a product ready for use, it has to be used in changeable quantities according to needs. For special recipes (for example to prepare particular semifreddi) we suggest slightly draining the product before use.

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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FICO - Fruit based preparation for ice cream and pastry

< 5000
< 10
< 10
< 10
absent
< 100

Nutritional labelling (per 100 g of product)			
Energy value:kJ - kcal	1250,1 - 294,5		
Total fat:g	0,1		
- of which saturates g	0		
Carbohydrate:g	70,9		
- of which sugars g	21,4		
Fiber:g	2,5		
Protein:g	1,2		
Salt:g	0		
(sodium 3,3 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	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
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	Yes
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 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.