



DATA SHEET

Vega & Stevia line

BIANCAVEGA

PRODUCER	FRUCTITAL S.R.L. Via Circonvallazione, 20 – 10060 Buriasco (TO)	
PRODUCT CODE	PO0189A	
TRADE NAME	BIANCAVEGA	POWDER BASE FOR VEGAN GELATO



GLUTEN FREE



VEGAN

PRODUCT DESCRIPTION	Product for gelato, ice cream and other specialities.
----------------------------	---

INGREDIENTS: sucrose, vegetable fat (coconut), dextrose, vegetable fibre (chicory), maltodextrins, dried glucose syrup, rice flour, emulsifiers: lactic acid esters of mono- and diglycerides of fatty acids, propylene glycol mono- & di- esters of fats & fatty acids, stabilizers: carob bean flour, guar gum, salt, soy flour, artificial flavours.

Contains: SOY.

May contain: milk, eggs, tree nuts (almonds, coconuts, hazelnuts, pistachios, walnuts) and peanuts.

ADVISE	Close package after each use. Check the shelf life on package.
ADVISED DOSAGE	mix 1,5 kg of product with 2,5 L of hot water (165°F). Let the mix stand for 10-15 minutes then put it in the batch freezer.
SHELF LIFE	36 months (shelf life of the product in its original package). Store in a cool and dry place.

MICROBIOLOGICAL CHARACTERISTICS		ORGANOLEPTIC CHARACTERISTICS	
CBT	< 10000 UFC/g	Appearance	Uniform
Enterobacteriaceae	< 100 UFC/g	Colour	Whitish
Moulds	< 100 UFC/g	Consistency	Powder
Yeasts	< 100 UFC/g	Odour and taste	Neutral

CHEMICAL – PHYSICAL CHARACTERISTICS		NUTRITION FACT PER 100 g OF PRODUCT		
Moisture	Max 4%	Energy	450 kcal	1816 kJ
		Fat	17 g	
		of which saturated	16 g	
		Carbohydrate	69 g	
		of which sugars	56 g	
		Protein	0,8 g	
		Salt	0,78 g	

PACKAGING		
	DESCRIPTION	WEIGHT
PRIMARY PACKAGING	Thermo welded bag in a triple couple	3,31 lb (1,5 kg)
SECONDARY PACKAGING	Microtriple cardboard	6 x 3,31 lb (6 x 1,5 kg)

Review date: 06/03/2023

FRUCTITAL S.R.L. – Quality Control