



# DATA SHEET

## Origine line

### MISCELA FONDENTE ORIGINE

<b>PRODUCER</b>	FRUCTITAL S.R.L. Via Circonvallazione, 20 – 10060 Buriasco (TO)	
<b>PRODUCT CODE</b>	PO0282A	
<b>TRADE NAME</b>	MISCELA FONDENTE ORIGINE	POWDER BASE FOR DARK CHOCOLATE SORBET



GLUTEN FREE



VEGAN

<b>PRODUCT DESCRIPTION</b>	Product for gelato, ice cream and other specialities.
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INGREDIENTS: sucrose, low fat cocoa powder, dried glucose syrup, dextrose, fructose, vegetable fibre (chicory), vegetable protein (potato), stabilizers: pectin, carob bean flour, salt.

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

<b>ADVISE</b>	Close package after each use. Check the shelf life on package.
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<b>ADVISED DOSAGE</b>	mix 800 g of Copertura Cioccolato Fondente with 2 L of water (190°F) then add 1,2 kg of product.
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<b>SHELF LIFE</b>	36 months (shelf life of the product in its original package). Store in a cool and dry place.
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MICROBIOLOGICAL CHARACTERISTICS		ORGANOLEPTIC CHARACTERISTICS	
CBT	< 10000 UFC/g	Appearance	Uniform
Enterobacteriaceae	< 100 UFC/g	Colour	Dark brown
Moulds	< 100 UFC/g	Consistency	Powder
Yeasts	< 100 UFC/g	Odour and taste	Typical of dark chocolate

CHEMICAL – PHYSICAL CHARACTERISTICS		NUTRITION FACT PER 100 g OF PRODUCT		
Moisture	Max 4%	Energy	375 kcal	1488 kJ
		Fat	2,5 g	
		of which saturated	1,7 g	
		Carbohydrate	78 g	
		of which sugars	68 g	
		Protein	4,1 g	
		Salt	0,18g	

PACKAGING		
	DESCRIPTION	WEIGHT
PRIMARY PACKAGING	Thermo welded bag in a triple couple	2,65 lb (1,2 kg)
SECONDARY PACKAGING	Microtriple cardboard	10 x 2,65 lb (10 x 1,2 kg)

Review date: 06/03/2023

FRUCTITAL S.R.L. – Quality Control