DATA SHEET
Milk bases
BASE 50 NATURAL MILK

PRODUCER	FRUCTITAL S.R.L. Via Circonvallazione, 20 – 10060 Buriasco (TO)	
PRODUCT CODE	PO0170A	
TRADE NAME	BASE 50 NATURAL MILK	POWDER BASE FOR GELATO

GLUTEN FREE

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

INGREDIENTS: maltodextrins, dextrose, alfaciclodextrins, whey proteins, stabilizers: carob bean flour, guar gum.

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

ADVISE	Close package after each use. Check the shelf life on package.
ADVISED DOSAGE	50 g Base 50 Natural Milk + 220/250 g sugar + 1 L milk. Hot process.
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	White
Moulds	< 100 UFC/g	Consistency	Powder
Yeasts	< 100 UFC/g	Odour and taste	Typical of milk

CHEMICAL – PHYSICAL CHARACTERISTICS		NUTRITION FACT PER 100 g OF PRODUCT		
Moisture	Max 4%	Energy	328 kcal	1375 kJ
		Fat	1,1 g	
		of which saturated	0,8 g	
		Carbohydrate	60 g	
		of which sugars	27 g	
		Protein	8,3 g	
		Salt	0 g	

PACKAGING		
	DESCRIPTION	WEIGHT
PRIMARY PACKAGING	Thermo welded bag in a triple couple	4,41 lb (2 kg)
SECONDARY PACKAGING	Microtriple cardboard	8 x 4,41 lb (8 x 2 kg)
Review date: 19/09/2023		

FRUCTITAL S.R.L. – Quality Control