

DATA SHEET Più line CAFFE' PIU'

| MANIFACTURER | FRUCTITAL S.R.L. Via Circonvallazione, 20 – 10060 Buriasco (TO) | | | | | |
|--------------|---|--|--|--|--|--|
| PRODUCT CODE | PO0413 | | | | | |
| TRADE NAME | CAFFE' PIU' | | | | | |

| GLUTEN FRE | Ε | | WITHOUT ADDEI SUGARS | D | | VEGAN | | |
|---|--|---|------------------------------|--------------------|--------------------------|---------|--|--|
| PRODUCT DESCRIPTIO | N | Concentrate powder product for preparation of coffee ice creams. | | | | | | |
| INGREDIENTS: instant coffee. | | | | | | | | |
| CROSS CONTAMINATION | ON | The product is made in a plant that uses eggs, peanuts, nuts, soy and milk. | | | | | | |
| ADVISE Close package after each use. Check th | | | | | e shelf life on package. | | | |
| ADVISED DOSAGE | ADVISED DOSAGE It is recommended to use 15-25 g/kg | | | | | | | |
| SHELF LIFE | | 30 months (shelf life of the product in its original package). Store in a cool and dry place. | | | | | | |
| MICROBIOLOGICAL CH | IARAC | TERISTICS | ORGANOLEPTIC CHARACTERISTICS | | | | | |
| CBT | < 100 | 00 UFC/g Appearance Uniform | | | | | | |
| Enterobacteriaceae | < 100 |) UFC/g Colour Brown | | | | | | |
| Moulds | < 100 | UFC/g | Consistency | Powde | r | | | |
| Yeasts | < 100 | UFC/g | Odour and taste | Typico | al of coffee | | | |
| CHEMICAL - PHYSICA | L CHAR | ACTERISTICS | NUTRITION FACT PER | 100 g OF P | RODUCT | | | |
| Moisture | Max | 4% | Energy | 2 | 250 kcal | 1000 kJ | | |
| <u>'</u> | | | Fat | C | 0,5 g | | | |
| | | | of which saturated | C |) g | 9 | | |
| | | | Carbohydrate | 3 | 85 g | g | | |
| | | | of which sugars | C | 0 g | | | |
| | | | Protein 12,5 | | 2,5 g | | | |
| | | | Salt 0 g | | | | | |
| PACKAGING | | | | | | | | |
| DESCRIPTION | | | | | _ | WEIGHT | | |
| | | | | | 0,5 kg | | | |
| SECONDARY PACKAGING Microtriple c | | | ardboard | rdboard 6 x 0,5 kg | | | | |
| Review date: 09/12/202 | 20 | | | | | | | |

FRUCTITAL S.R.L. – Quality Control