

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>08145</b>	<b>TYPE OF PRODUCT</b>	<b>POWDER</b>
<b>NAME</b>	<b>EXTRA-DARK</b>		



**PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.**

**NAME OF FOOD** Semi-finished plain dark chocolate flavoured powder product for the preparation of artisanal gelato.

**DOSAGE FOR USE** 1.625 Kg of product + 2,5L water. Hot preparation. WITH BOILING WATER.  
To obtain a mixture with a better consistency we suggest using a mixer.

**HOW TO HANDLE** Handle the product using clean, dry utensils and close properly after use removing any possible residue of the product externally.  
Store away from heat sources and do not expose to direct sunlight.

**INGREDIENTS & ALLERGENS**  
(according to Reg. (EU) 1169/2011) Sugar, fructose, cocoa powder, cocoa paste, dextrose, plain dark chocolate (sugar, cocoa paste, cocoa butter, emulsifier: **soybean** lecithin, vanilla natural flavouring), maltodextrin, emulsifiers: E473, E471, thickeners: tara gum, sodium carboxymethylcellulose, guar gum and carrageenan, flavourings.

May contain milk, eggs, almonds, hazelnuts, walnuts, cashews and pistachio nuts.

**COLOUR OF PRODUCT** Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
<b>HUMIDITY</b>	Max 1,4 %	<b>ENERGY</b>	<b>KJ</b> 1745	687
<b>FAT</b>	10,8 %		<b>kcal</b> 417	164
<b>ASHES</b>	Max 3,6 %	<b>FAT</b>	<b>g</b> 10,8	4,3
		<b>of which saturates</b>	<b>g</b> 7,2	2,8
<b>SOLUBILITY</b>	good only hot	<b>CARBOHYDRATE</b>	<b>g</b> 69	27,2
		<b>of which sugars</b>	<b>g</b> 61	24
		<b>PROTEIN</b>	<b>g</b> 6,3	2,5
		<b>SALT</b>	<b>g</b> 0,1	0,04

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 10000 cfu/g
<b>MOULDS</b>	< 1000 cfu/g
<b>YEASTS</b>	< 1000 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

*The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.*

<b>TYPE OF PACKAGING</b>	1.625Kg 2 ply aluminum foil bag; 6 per box
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging

**284700**

"This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients on the label concerns the customer using the product itself".