

Technical data sheet

Aromitalia

DAL 1942, INGREDIENTI DI QUALITÀ

Code: 3306

Trade name: STRACCIATELLA BASE VEGANA

Description: Compound ingredient, in paste, flavoured: neutral, to be flavoured with a fat-based paste; for variegating gelato.

Sensorial qualities: Appearance: paste. colour: neutral.

Ingredients: Oils (coconut, sunflower, cocoa butter), sugar, dehydrated glucose, fibre (E1200), emulsifier: SOYA lecithin.

Recommended dosage and process: To be flavored to taste with fatty pasta (increasing the dosage of the pasta by 20-30%). To be heated to no more than 35 ° C before mix with flavoured paste.

Allergens: Soya.

Reg.UE n.1169/2011

May contain: MILK and its derivatives, EGG, cereal containing GLUTEN, NUTS.

GMO: The product does not contain or consist of GMO. Its use as a component or a food ingredient intended for processing is not subject to the labeling requirements defined by EC Reg. nr. 1829/2003, 1830/2003 and dir.2001/18/CE.

Warning: Concentrated product for professional use. Store in a cool place in a tightly sealed container away from sources of light and heat. For products with a paste consistency, we recommend mixing the product thoroughly with a dry spatula before use.

Microbiological analysis:	Aerobic microorganisms:	<10.000 CFU/g	Listeria monocytogenes:	absent / 25 g
	Coliform bacteria:	<100 CFU/g	Staphylococcus aureus:	<10 CFU/g
	Escherichia coli:	<10 CFU/g	Moulds:	<100 CFU/g
	Salmonella spp.:	absent / 25 g	Yeasts:	<100 CFU/g

Nutritional information per 100g:	Energy:	Total fats:	56,3 g	Total carbohydrates:	43,1 g
	2712 kj	of which saturated fats:	45,3 g	of which sugars:	35,2 g
	648 kcal	of which trans fats:	0,09 g		
		Total proteins:	0 g	Salt:	1 mg

Physico-chemical characteristics:

pH: N/A

Chemical-physical values:
(for balancing purposes only)

Sweetening power:
(% sucrose equivalent)

N/A

Anti-freezing power:
(% sucrose equivalent)

N/A

Warehouse and storage instructions - Warnings: Concentrated product for professional use. Store in a cool place in a tightly sealed container away from sources of light and heat. Sudden temperature changes may affect the physical condition of the product and modify its consistency and appearance. We recommend mixing the product thoroughly with a dry spatula before use and heating it in a bain-marie when necessary.

Expiry date: 24 months in the original sealed packaging away from excessive heat sources.

Packaging: 2 x 4 kg

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