


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>02103</b>	<b>TYPE OF PRODUCT</b>	<b>POWDER</b>			
<b>NAME</b>	<b>TUTTOPANN C 100</b>					
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>						
<b>NAME OF FOOD</b>	Semi-finished powdered product for the preparation of artisanal gelato					
<b>DOSAGE FOR USE</b>	100g of product + 240/250g sugar + 1L milk. Or 800g low-fat milk + 100g Tuttopan C 100 + 250g of sugar. Hot preparation					
<b>HOW TO HANDLE</b>	Handle the product with clean, dry utensils. Close the package properly after use, removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.					
<b>INGREDIENTS &amp; ALLERGENS</b> (according to Reg. (EU) 1169/2011)	Dried glucose syrup, dextrose, vegetable fats (palm kernel, palm), emulsifiers: E471, E472a, skimmed milk powder, lactose, milk proteins, thickeners: tara gum, sodium alginate, guar gum, carrageenan, salt, flavours.  <u>May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame</u>					
<b>COLOUR OF PRODUCT</b>	White					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 2 %	<b>ENERGY</b>	<b>KJ</b>	2077,5	0	0
<b>FATS</b>	23 %		<b>kcal</b>	496,5	0	0
<b>ASHES</b>	Max 3 %	<b>FATS</b>	<b>g</b>	23	0	0
<b>SOLUBILITY</b>	Good prepared hot in milk	<b>of which saturated fatty acids</b>	<b>g</b>	19,3	0	0
		<b>CARBOHYDRATES</b>	<b>g</b>	67,2	0	0
		<b>of which sugars</b>	<b>g</b>	39,9	0	0
		<b>PROTEINS</b>	<b>g</b>	4,8	0	0
		<b>SALT</b>	<b>g</b>	0,9	0	0
MICROBIOLOGICAL CHARACTERISTICS						
<b>TOTAL BACTERIAL LOAD</b>	< 30000 cfu/g					
<b>MOULDS</b>	< 1000 cfu/g					
<b>YEASTS</b>	< 1000 cfu/g					
<b>ENTEROBACTERIA</b>	< 500 cfu/g					
<b>STAPHYLOCOCCUS AUREUS</b>	< 100 cfu/g					
<b>SALMONELLA</b>	Absent in 25 g					
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>						
<b>TYPE OF PACKAGING</b>	2 Kg bag; 8 per box					
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging.					



The Genuine Company

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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

SAMPLE

200 g

021500



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 in the label concerns the customer using the product itself.

