


PRODUCT SPECIFICATION SHEET

CODE	12501	TYPE OF PRODUCT	POWDER		
NAME	DIA&LIGHT VANIGLIA				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished powder product with sweeteners for the preparation of vanilla flavoured artisanal gelato.				
CLAIMS	Semi-finished product with no added sugars: naturally contains sugars. Gelato light in sugars and in fats: the gelato without additional sugars, with low fat content, respecting the indicated dosage, contains at least 30% fewer calories than similar vanilla flavoured gelato.				
WARNING	Excessive consumption of the gelato made with DIA&LIGHT VANIGLIA, respecting the dosages indicated, may have laxative effects.				
DOSAGE FOR USE	1,25Kg of product + 2,5L water Mix energetically, using a whisk, until the product has completely dissolved. The use of hot water is recommended (40/50°C).				
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)	Sweeteners: sorbitol and maltitol, skimmed milk powder, maltodextrin, vegetable fibre (inulin), milk proteins, emulsifier: E473, thickeners: sodium alginate, sodium carboxymethylcellulose, guar gum, carrageenan, flavourings, colours: carotenes, vanilla extract (0, 1%), sweetener: sucralose. <u>May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>				
COLOUR OF PRODUCT	Light yellow				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 2 %	ENERGY	KJ 1220,9	0	406,7 0
FAT	1,2 %		kcal 291,8	0	97,3 0
ASHES	Max 2,5 %	FAT	g 1,2	0	0,4 0
SOLUBILITY	Good in hot water	of which saturates	g 1,1	0	0,4 0
		CARBOHYDRATE	g 24,4	0	8,1 0
		of which sugars	g 23,5	0	7,8 0
		PROTEIN	g 10,3	0	3,40 0
		SALT	g 0,44	0	0,13 0
MICROBIOLOGICAL CHARACTERISTICS					
TOTAL BACTERIAL LOAD	< 5000 cfu/g				
MOULDS	< 100 cfu/g				

YEASTS	< 100 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent in 25 g

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

TYPE OF PACKAGING	1,250Kg bag; 10 per box
SHELF LIFE	24 months if kept in original, undamaged packaging
SAMPLE	/

159500