

VARIEGATO GOURMET ARANCIO SICILIA

Code
230118

SEMIFINISHED PRODUCT IN PASTE FOR ICE-CREAM

Product description

Ripple with fruit pieces, with typical orange colour.

Semifinished product for ice cream manufacture, and professionale use.



List of ingredients

Glucose-fructose syrup, sugar, orange peels, orange juice concentrate, lemon pulp and juice, gelling agent: modified starch E1422, agar agar; acidity regulator: citric acid E330, preservative: potassium sorbate E202, natural flavouring, colour: E160 carotenes.

Packaging

Corrugated cardboard with n. 2 tins of 4 kg each (total net weight: 8 kg).

Dose and use instructions

Use in quantity necessary to decorate ice-creams.

Storage

The product, stored in the original sealed container, in a cool place (temperature not exceeding 25 ° C) and dry place, airy, will keep its original features unchanged for at least 24 months since the production date. The "best before" term is printed on each package

General requirements

This product complies with the laws in force in Italy and in EU in relation to the use it is meant for.

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For further information or inquiries on this matter, please contact the sales staff

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Microbiological characteristics

| | | |
|--------------------------|----------|--------|
| Total Plate Count:..... | ufc/g | < 1000 |
| Enterobacteriaceae:..... | ufc/g | < 10 |
| Coliforms:..... | ufc/g | < 10 |
| E. coli:..... | ufc/g | < 10 |
| Salmonella spp.:..... | ufc/25 g | absent |
| Yeasts and molds:..... | ufc/g | < 2000 |

Nutritional labelling (per 100 g of product)

| | | |
|--------------------|----------------------|----------------|
| Energy value:..... | kJ - kcal | 1182,6 - 278,4 |
| Total fat:..... | g | 0,0 |
| | - of which saturates | g 0,0 |
| Carbohydrate:..... | g | 69,0 |
| | - of which sugars | g 69,0 |
| Fibre:..... | g | 1,2 |
| Protein:..... | g | 0,0 |
| Salt:..... | g | 0,0 |

(sodium 0 mg)

Average values based on our best product expertise.

Allergens

| | |
|--|----|
| Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | No |
| Crustaceans and products thereof | No |
| Eggs and products thereof | No |
| Fish and products thereof | No |
| Peanuts and products thereof | No |
| Soybeans and products thereof | No |
| Milk and products thereof (including lactose) | No |
| Nuts and products thereof* | No |
| Celery and products thereof | No |
| Mustard and products thereof | No |
| Sesame seeds and products thereof | No |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ | No |
| Lupin and products thereof | No |
| Molluscs and products thereof | No |

* Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

Yes: the allergen is present in the ingredients used for the preparation of the product.

No: the allergen is not present in the ingredients used for the preparation of the product and there do not result contributions of same due to processing technologies.

CC: the allergen is not present in the ingredients used for the preparation of the product, but could be present due to processing technologies (es.: sharing of equipments or premises where ingredients containing the allergen are processed).

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations, with an extension related to the notice of possible cross-contaminations. The information related to cross contaminations are the best we can issue based on our knowledge and on the information received by our suppliers, but they are to be regarded as spread purely as an indication and without any assumption of responsibility for any of their uses.

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No direct notice to the customer is provided for in case of revision and therefore it's exclusive task of the user to check possible updating. For further information or inquiries on this matter, please contact the sales staff.