



Facts Sheet

Version 13 - 23/10/2017

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LIOGEL®

Code
5130

CACAO

Powdered ice cream mix

Supplier: Prodotti Stella S.p.A.
Address: Via IV Novembre 12 – 36077 Altavilla Vicentina (VI)
Contact: Customer Service
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Product description

Appearance

Light brown coloured smooth powder with aromatic scent and flavour typical of cocoa.

Characteristics

Semi-finished product in powder, ready-to-use, easy and quick to be used, enabling to prepare cocoa flavoured gelati both in automatic express machines ("gelato soft") and in batch freezers.

It lends an intense cocoa flavour to the final product and ensures in gelati a texture remaining creamy over time.

Soft gelati become fresh, creamy and light, with full flavour by an extremely easy processing. Average quantity: 450 g of product per liter of milk. We suggest to use 1 bag with 3 l of milk.



List of ingredients

Sugar, fat-reduced cocoa, fully hydrogenated vegetable fats (coconut), dehydrated glucose syrup, dextrose, skimmed milk powder, emulsifiers: E471, E472b; milk proteins, stabilizers: E417, E464; flavours.

Packaging

39,0 x 29,3 x 26,0 cm carton including 12 thermal-sealed bags in MET PET – PE multilayer film.

Bag size: H: min 300 mm max 380mm; W: 206mm

Bag net weight: 1,350 kg

Net weight: 16,2 kg

Dose and use instructions

For a gelato with a plain dark chocolate flavour, we suggest substituting part of milk (for ex. 100-150 g/l) with water.

Cold processing: to prepare gelati, we suggest to let the mix rest for about 30 minutes. The product can be used also by warm processing in pasteuriser with a quantity of 420-450 g per liter of milk.

Storage

The product, stored in the original sealed container, in a cool and dry place, 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.

The present document refers to the productions carried out starting from the date of this version and it shall remain valid as long as it corresponds to the ingredient list printed on the package. The present document could be modified in case of changes in the recipe of the product or in the production process. The updated versions of the specifications sheets are available in the web site www.prodottistella.com. 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.



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Balancing facts (per 100 g of product)

Total sugar:.....g	58,7
Fat:.....g	9,1
Non-fat milk solids:..... g	4,2
Other solids:.....g	26,2
Dry matter:.....g	98,1

Nutritional labelling (per 100 g of product)

Energy value:..... kJ - kcal	1736,9 - 412,8
Total fat:..... g	10,8
- of which saturates	g 9,8
Carbohydrate:..... g	67,4
- of which sugars	g 60,5
Fibre:.....g	8,0
Protein:.....g	6,9
Salt:.....g	0,1

(sodium 31,23 mg)

Average values based on our best product expertise. A few differences between the nutrition facts and the balancing facts concerning sugar, protein and fat depend on the standards used to group some items (for example lactose, emulsifiers, etc.) into different categories.

Microbiological characteristics

Total Plate Count:..... ufc/g	< 5000
Enterobacteriaceae:..... ufc/g	< 10
Coliforms:..... ufc/g	< 10
E. coli:..... ufc/g	< 10
Salmonella spp.:..... ufc/25 g	absent
Yeasts and molds:..... ufc/g	< 100

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)	Yes
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.

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations. The present document is related to the productions carried out starting from the date of this version and could be modified in case of changes in the recipe of the product or in the production process.

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