

VARIEGATI QUATTROSTAGIONI

 Code
9851

WILD FRUITS

Fruit based preparation for ice cream and pastry

Product description

Appearance

Red-violet coloured semi finished product in thick syrup, rich in wild fruits.

Characteristics

It makes ice creams, semifreddi and many pastry creations more appealing and appetising. It is mainly used to decorate and garnish many ice cream flavours, such as for example Yoghurt, Fiordilatte, Vanilla, Cream, Pannacotta, Meringue, Wild Fruits and many others, both with cream and with fruit. It can also be used to garnish and stuff semifreddi, as it remains soft even at temperatures below zero. It can substitute fresh fruit in plentiful recipes, for example in yoghurt and whipped cream.



List of ingredients

Forest fruits (red currants, blueberries, blackberries), syrup (sugar, water), glucose syrup, acidifier: citric acid; elderberry natural extract, stabilizer: pectin; flavours, concentrates: apple, radish, sweet potato; preservative: potassium sorbate.

May contain: SOYA, MILK, EGGS, ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

Packaging

Container: Tin plate can.
 Size: Diameter 180 mm; Height 126 mm.
 Net weight: 3 kg.

Dose and use instructions

As it is a product ready for use, it has to be used in changeable quantities according to needs. For special recipes (for example to prepare particular semifreddi) we suggest slightly draining the product before use.

Stir well before use.

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.

VARIEGATI QUATTROSTAGIONI

 Code
9851

WILD FRUITS - Fruit based preparation for ice cream and pastry

Balancing facts (per 100 g of product)

Total sugar:..... g	51,1
Fat:..... g	0,4
Non-fat milk solids:..... g	0,0
Other solids:..... g	11,6
Dry matter:..... g	63,1

Nutritional labelling (per 100 g of product)

Energy value:..... kJ - kcal	1043,9 - 246,1
Total fat:..... g	0,4
- of which saturates	g 0,0
Carbohydrate:..... g	57,8
- of which sugars	g 51,1
Fibre:..... g	3,3
Protein:..... g	0,7
Salt:..... g	0,0

(sodium 8,98 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	CC
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	CC
Milk and products thereof (including lactose)	CC
Nuts and products thereof*	CC
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.

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.

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.

Environmental labeling: for information on waste collection, please visit the company website at the following link

<https://disaronnoingredients.it/etichettatura-ambientale-dsi>