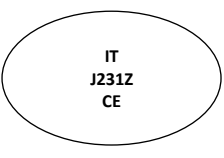


 Via San Zuane 4/a 31059 Scandolara di Zero Branco (TREVISO) Italy Cod. Fisc. e P. IVA: 01595020270 Tel. +39 0422 488178 - Fax +39 0422 488213 www.albertgelati.com - info@albertgelati.com	Technical Specification FINISHED PRODUCT	Product Code	C6VT
		Rev. Nr.	0
		Rev. Date	06.11.2020
			

PRODUCT NAME

VANIGLIA TAHITI

DESCRIPTION

VANIGLIA TAHITI is a paste for the preparation of ice cream, mousse, custards, semifreddo, with vanilla taste.

SENSORY PROPERTIES

Fluid paste of brown-yellow color with the characteristic smell and taste of vanilla.

INGREDIENTS

Sugar and glucose syrup, skimmed **milk***, flavorings, salt, vanilla beans ground. Contains: gelling: E 440; STABILIZERS: 407; Colored with carotene.

*raw material subjected to a delactose process - containing glucose and galactose as a consequence of the splitting of lactose.

Residual lactose content <0.1g / 100g or ml on finished product.

DOSAGE

4-6 g/L mix

Semi-finished product for exclusive industrial use; forbidden sale for direct use . Made in Italy.

AVERAGE NUTRITIONAL VALUES PER 100 g OF PASTA VANILLA TAHITI (by calculation)

	Grams	kCal	kJ
Energy		272,75	1159,00
Fat	0,15	1,35	5,55
of which Saturates	0,10		
Carbohydrates	61,75	247,00	1049,75
of which Sugar	59,85		
Fiber	0,00	0,00	0,00
Proteins	6,10	24,40	103,70
Salt	0,80		

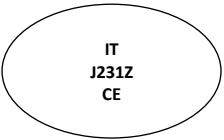
MICROBIOLOGICAL ANALYSIS

Toale plate count	≤30000 UFC/g
Coliform	absent in 0,2
Yeasts and moulds	absent in 0,2

COMPOSITION

PowderedSkimmed Milk	13,00%
Sugar	54,65%
Fat	0,15%
Water	29,00%
Other	3,20%

	Approve	
Function	DIR	RAQ
Signature		

 Via San Zuane 4/a 31059 Scandolara di Zero Branco (TREVISO) Italy Cod. Fisc. e P. IVA: 01595020270 Tel. +39 0422 488178 - Fax +39 0422 488213 www.albertgelati.com - info@albertgelati.com	Technical Specification FINISHED PRODUCT	Product Code	C6VT
		Rev. Nr.	0
		Rev. Date	06.11.2020
			

GMO STATEMENT

The product does not derive from GMO ingredients, and complies with EC regulations n ° 1829/2003 of 22/09/2003 relating to the traceability and labeling of genetically modified foods (based on the declarations and documentation of our raw material suppliers).

DECLARATION OF IONIZING RADIATIONS

The product and its ingredients have not been treated with ionizing radiation. (Reg 1830/2003)

GLUTEN FREE STATEMENT

The product is to be considered gluten-free as, according to Regulation 41/2009 EC, the gluten content is less than 20 ppm. Gluten is also absent due to "cross contamination" with gluten-containing cereals or products with gluten in the production process.

HACCP STATEMENT

Albert declares to have adopted a self-control system of hygiene and health in compliance with the regulation EC Reg. 852/2004 in question.

Furthermore, the raw materials and products supplied to you are prepared, conditioned and stored in compliance with current regulations.

STORAGE

if stored according to the indications, the product has a shelf life of 36 months.

CUSTOMS CODE

18069090

PACKAGING

The bottle is in polyethylene while the cap in polypropylene. The material is suitable for contact with foodstuffs (Ministerial Decree 73 of 21.03.1973, Reg. CE 1935/2004, Reg. CE 1895/2005, Reg. CE 2023/2006, Reg. CE 282/2008, Reg. CE 450 / 2009, EC Reg. 10/2011, Legislative Decree 29/2017 and subsequent amendments).

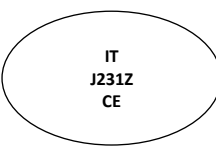
TIPS

The product must be stored in a cool and dry place. If the package has not been consumed in its entirety, it must be closed carefully, cleaning any product residues on the outside. To avoid contamination and harmful alterations, remove the product with dry and clean tools.

PACKAGING

net weight package	1,4 kg
bottles per carton	6 flaconi
carton size	cm 25,0x17,0x29,2
net weight of the carton	8,4 kg
gross weight carton	10,0 kg
cartons per pallet	50
pallet size (EUR)	80x120x166 (h)
full pallet	not stackable

	Approve	
Function	DIR	RAQ
Signature		

 ALBERT UN PATTO CON LA NATURA Via San Zuane 4/a 31059 Scandolara di Zero Branco (TREVISO) Italy Cod. Fisc. e P. IVA: 01595020270 Tel. +39 0422 488178 - Fax +39 0422 488213 www.albertgelati.com - info@albertgelati.com	Technical Specification FINISHED PRODUCT	Product Code	C6VT
		Rev. Nr.	0
		Rev. Date	06.11.2020
		 QUALITA' CERTIFICATA ISO 9001 	

STATEMENT ON ALLERGEN**

	Presence in the product	Used in the same production line	Used in the same production site
Cereals containing gluten/derivate (i.e. wheat, rye, oats, spelled, kamut or their hybridized strains) and derivative products***	NO	SI	SI
Crustaceans or products based on crustaceans***	NO	NO	NO
Eggs and egg products***	NO	SI	SI
Fish and fish products***	NO	NO	NO
Peanuts and peanut products***	NO	NO	NO
Soy and soy products***	NO	NO	NO
Milk and dairy products (including lactose)***	SI	SI	SI
Nuts, i.e. almonds (<i>Amigdalus Communis</i> L.), hazelnuts (<i>Corylus Avellana</i>), common walnuts (<i>Juglans Regia</i>), cashew nuts (<i>Anacardium Occidentale</i>), pecan nuts [<i>Carya publicitarii</i> esis (<i>Wangenh.</i>) K. Koch], walnuts of Brazil (<i>Bertholletia Excelsa</i>), pistachios (<i>Pistacia Vera</i>), Queensland nuts (<i>Macadamia Ternifolia</i>) and derivatives***	NO	SI	SI
Celery and celery-based products***	NO	NO	NO
Mustard and mustard products***	NO	NO	NO
Sesame seeds and sesame seed products***	NO	NO	NO
Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / L expressed as SO ₂ ***	NO	NO	NO
Lupins and lupine-based products***	NO	NO	NO
Molluscs and shellfish-based products***	NO	NO	NO
NO = Absent YES = contains or may contain traces			

**See Annex III bis Directive 2007/68/CE and s.m.i.

***Regulation 1169/2011 and subsequent updates

The information contained in this sheet, although accurate and drawn up to the best of our current knowledge, is for information only and relieves us of any responsibility regarding the use of the product in question. The House may make changes to the composition without prior notice.

	Approve	
Function	DIR	RAQ
Signature		