

 Via San Zuane 4/a 31059 Scandolara di Zero Branco (TV) Cod. Fisc. P. IVA 01595020270 Tel. +39 0422 488178 Fax +39 0422 488213 www.albertgelati.com	Technical Specification FINISHED PRODUCT	Product Code: C3MU
Rev. 08 Rev. Date: 27.02.2019		
 QUALITA' CERTIFICATA ISO 9001  IT J231Z CE		

PRODUCT NAME:

MOU

DESCRIPTION:

MOU is a paste for the preparation of ice cream, mousse, custards, semifreddo, with mou taste.

INGREDIENTS:

Saccharose, vegetable oils, skimmed milk powder, flavour.
It contains: EMULSIFYNG: E471.

DOSAGE:

80/100 g per liter mix

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

Average values for 100 g of MOU:

Energy		558,60 kcal	2333,50 kJ
Carbohydrates	43,10 g	172,50 kcal	722,50 kJ
<i>of which Sugars</i>	40,00 g		
Fat	34,50 g	310,60 kcal	1294,00 kJ
<i>of which Saturated</i>	3,50 g		
Proteins	18,90 g	75,50 kcal	317,00 kJ
Salt	0,00 g		

ORGANOLEPTIC CHARACTERISTICS:

Appearance	fluid paste
Colour:	brown
Odour and taste:	characteristic of mou

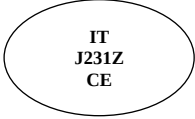
MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count	≤ 30.000 UFC/ml
Yeasts and moulds	absent on 0,2 g
Coliform	absent on 0,2 g

GMO Statement:

The product is not derived from GMO ingredients and is comply with the Regulation CE n° 1829/2003 of 22/09/2003 on the tracking and labeling of modified foods geneticament (on the base of declarations and documentation of our suppliers of raw materials)

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Gluten free Statement:

The product has to be considered without gluten, because on the base of Regulation CE n°41/2009, the content of gluten is below to 20 ppm.

The gluten is absent too for "cross contamination" with cereals containing gluten or products with gluten in production process.

HACCP Statement:

Albert declare to have adopted a self-control hygiene-health system in compliance with Regulation CE 852/2004.

Also the raw materials and finished products provided to you, are prepared, put up and kept in compliance with the regulations in force.

Statement on ALLERGEN:

ALLERGENS			
Ingredient or derivate	Presence in the product	Used in the same production line	Used in the same production site
Cereals containing gluten/derivate	NO	NO	NO
Crustaceans (except molluscs/shellfish/derivate)	NO	NO	NO
Eggs and derivate	NO	NO	NO
Fish/derivate	NO	NO	NO
Peanuts/derivate	NO	NO	NO
Soya/derivate	YES	YES	YES
Milk/derivate (including lactose)	YES	YES	YES
Nuts/derivate	NO	NO	NO
Celery/derivate	NO	NO	NO
Mustard/derivate	NO	NO	NO
Sesame seeds/derivate	NO	NO	NO
Sulphites (SO ₂ > 10 mg/ l)	NO	NO	NO
Lupin/derivate	NO	NO	NO
Molluscs/derivate	NO	NO	NO
NO = Absent YES = presence or may contain traces			

PACKAGING:

package: kg 6,0 canister;
 canister/carton: 02 canisters ;
 carton dimension: cm 19,5x39,7x25,5;
 net weight carton: kg 12,0;
 gross weight carton: kg 13,3;
 carton/bench: 50;
 dimension bench(EUR): cm 80x120x150(h).

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STORAGE:

store in cool and dry area.

DURABILITY:

36 months, if correctly stored

DISPOSAL PALLET:

look enclosed document (NOT SUPERIMPOSABLE)

NOTES:

Albert s.r.l. can modify the composition without notice.

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