

 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: C6PP
		Rev. 07 Rev. Date: 27.02.2019
		 QUALITA' CERTIFICATA ISO 9001  

PRODUCT NAME:

PIÙPANNA

DESCRIPTION:

PIÙPANNA is a dough that is smooth allowing you to intensify the flavor of milk ice cream.

INGREDIENTS:

Sugar syrup and glucose , spices , honey . Contains : THICKENING : E440.

DOSAGE:

g 30 per liter mix

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

Average values for 100 g of PIU'PANNA:

Energy		241,25 kcal	1008,90 kJ
Carbohydrates	77,00 g	241,25 kcal	1008,90 kJ
<i>of which Sugars</i>	50,25 g		
Fat	0,00 g	0,00 kcal	0,00 kJ
<i>of which Saturates</i>	0,00 g		
Proteins	0,00 g	0,00 kcal	0,00 kJ
Salt	0,00 g		

ORGANOLEPTIC CHARACTERISTICS:

Appearance	fluid paste
Colour:	light yellow
Odour and taste:	characteristic of milk cream

MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count	≤ 30.000 UFC/ml
Yeasts and moulds	absent on 0,2 g
Coliform	absent on 0,2 g
Salmonella	Absent in 25 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)

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.

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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	YES	YES
Crustaceans (except molluscs/shellfish/derivate)	NO	NO	NO
Eggs and derivate	NO	YES	YES
Fish/derivate	NO	NO	NO
Peanuts/derivate	NO	NO	NO
Soya/derivate	NO	NO	NO
Milk/derivate (including lactose)	NO	YES	YES
Nuts/derivate	NO	NO	YES
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 1,4 bottle
bottles/carton:	6 bottles;
carton dimensions:	cm 25,0X17,0X29,2
net weight carton:	kg 8,4;
gross weight carton:	kg 10,00;
carton/bench:	50;
dimension bench (EUR):	80x120x166(h).

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.

CUSTOMS TARIFF: 17049051

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