

 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: C6TR Rev. 06 Rev. Date: 27.02.2019  QUALITA' CERTIFICATA ISO 9001  IT J231Z CE
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PRODUCT NAME:

TIRAMISU'

DESCRIPTION:

TIRAMISU' is a paste for the preparation of ice cream, mousse, custards, semifreddo, with tiramisu taste.

INGREDIENTI:

Sugar, fresh egg yolk, marsala wine virgin, coffee, hazelnuts, vegetables oil, vanilla beans crushed, salt, flavors. It contains: THICKENERS : E440; EMULSIFIERS: soja lecithin. Coloured with: Carotene.

DOSAGE:

70/80 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 TIRAMISU':

Energy		259,50 kcal	1086,50 kJ
Carbohydrates	39,00 g	133,50 kcal	523,00 kJ
<i>of which Sugars</i>	30,00 g		
Fat	8,90 g	80,00 kcal	342,50 kJ
<i>of which Saturates</i>	5,50 g		
Proteins	2,60 g	10,50 kcal	44,00 KJ
Alcool	6,50 g	45,70 kcal	191,40 kJ
Salt	0,20 g		

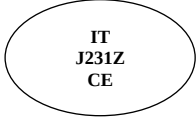
ORGANOLEPTIC CHARACTERISTICS:

Appearance	fluid paste with eggs
Colour:	brown
Odour and taste:	characteristic of coffee and egg

MICROBIOLOGICAL CHARACTERISTICS:

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

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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.

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.

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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	YES	YES	YES
Fish/derivate	NO	NO	NO
Peanuts/derivate	NO	NO	YES
Soya/derivate	YES	YES	YES
Milk/derivate (including lactose)	NO	YES	YES
Nuts/derivate	YES	YES	YES
Celery/derivate	NO	NO	NO
Mustard/derivate	NO	NO	NO
Sesame seeds/derivate	NO	NO	NO
Sulphites (SO₂ > 10 mg/ l)	YES	YES	YES
Lupin/derivate	NO	NO	NO
Molluscs/derivate	NO	NO	NO
NO = Absent YES = presence or may contain traces			

PACKAGING:

package:	kg 1,2 bottle
bottles/carton:	6 bottles;
carton dimensions:	cm 25,0X17,0X29,2
net weight carton:	kg 7,2;
gross weight carton:	kg 8,80;
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 CODE: 17049051

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