

 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: C6VG
		Rev. 09 Rev. Date: 01/02/2021
		 QUALITA' CERTIFICATA ISO 9001  

PRODUCT NAME:

VANIGLIA GIVREE

DESCRIPTION:

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

INGREDIENTI:

Sugar and glucose syrup, fresh egg yolk, lactose-free skimmed milk*, flavors, salt, vanilla beans crushed. It contains: gelling agent: E440, thickener: E407.

*RAW MATERIAL SUBJECTED TO DELACTOSE PROCESS CONTAINING GLUCOSE AND GALACTOSE AS A CONSEQUENCE OF THE SPLITTING OF LACTOSE

DOSAGE:

30/40 g per liter mix

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

COMPOSITION:

Water	26,00 %
Sugar	56,00 %
Egg Yolk	8,00 %
Powdered Skimmed Milk	5,00 %
Other (additives, flavors, salt)	5,00 %

TOTAL ENERGY		279,00 kCal	1166,22 kj
Carbohydrates	56,00 g	224,00 kCal	936,32 kj
of which Sugar	56,00 g		
Proteins	7,00 g	28,00 kCal	117,04 kj
Fat	3,00 g	27,00 kCal	112,86 kj
of which Saturates	1,00 g		
Fibre	0,00 g		
Sodium	1,00 g		

ORGANOLEPTIC CHARACTERISTICS:

Appearance	fluid paste with eggs
Colour:	Brown yellow
Odour and taste:	characteristic of vanilla

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.

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	YES
Crustaceans (except molluscs/shellfish/derivate)	NO	NO	NO
Eggs and derivate	YES	YES	YES
Fish/derivate	NO	NO	NO
Peanuts/derivate	NO	NO	NO
Soya/derivate	NO	NO	NO
Milk/derivate (including lactose)	YES	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			

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PACKAGING:

package: kg 1,4bottle
 bottles/carton: 6 bottles;
 carton dimensions: cm 20,5X17,0X29,2;
 net weight carton: kg 8,4;
 gross weight carton: kg 10,000;
 carton/bench: 84
 dimension bench (EUR): 80x120x152(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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