

 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: C6VSVN
 QUALITA' CERTIFICATA ISO 9001  IT J231Z CE		

PRODUCT NAME:

VANIGLIA S_V

DESCRIPTION:

VANIGLIA S_V is a paste for the preparation of ice cream, mousse, custards, semifreddo, with vanilla taste, WITHOUT vanillin.

INGREDIENTS:

Saccharose and glucose syrup, natural flavors, vanilla extract, vanilla seeds, grounded vanilla beans, salt, flavors. IT CONTAINS: GELLING AGENT: E440, colored with annatto and beta-carotene.

DOSAGE:

20/30 g per liter mix

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

COMPOSITION:

Water	30,00 %
Sugar	64,90 %
Other (flavors, salt)	5,10 %

Avarage values for 100 g of VANIGLIA S_V (by calcoulation):

Energy		271,15 kCal	1134,45 kJ
Carbohydrates	72,00 g	270,25 kCal	1130,70 kJ
<i>of which Sugar</i>	64,90 g		
Fat	0,10 g	0,90 kCal	3,75 kJ
<i>of which Saturates</i>	0,00 g		
Proteins	0,00 g	0,00 kCal	0,00 kJ
Salt	0,80 g		

ORGANOLEPTIC CHARACTERISTICS:

Appearance	fluid paste
Colour:	orange/brown
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

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 genetically (on the base of declarations and documentation of our suppliers of raw materials)

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		Rev. 00 Rev. Date: 03.12.2020
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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	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			

<u>PACKAGING:</u>	package:	kg 1,4 bottle
	bottles/carton:	6 bottles;
	carton dimensions:	cm 25.0x17x29,2;
	net weight carton:	kg 8.4;
	gross weight carton:	kg 10.0;
	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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