

 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: C6VT
		Rev. 04 Rev. Date: 27.02.2019
		 QUALITA' CERTIFICATA ISO 9001  

PRODUCT NAME:

VANIGLIA TAHITI

DESCRIPTION:

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

INGREDIENTS:

Sugar and glucose syrup, skimmed milk, flavorings, salt, vanilla beans ground.
Contains: gelling: E 440; STABILIZERS: 407; Colored with carotene.

DOSAGE:

g 4-6 per liter mix

COMPOSITION:

Water	26,00 %
Sugar	56,00 %
Powdered Skimmed Milk	12,50 %
Other (additives, flavors, salt)	5,50 %

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

Average nutritional values per 100 g of pasta vanilla Tahiti

Energy		259,50 kcal	1086,50 kJ
Carbohydrates	60,00 g	230,00 kcal	960,00 kJ
<i>of which Sugars</i>	56,00 g		
Fat	1,60 g	15,00 kcal	63,00 kJ
<i>of which Saturates</i>	0,20 g		
Proteins	6,75 g	27,00 kcal	114,50 kJ
Salt	0,49 g		

ORGANOLEPTIC CHARACTERISTICS

Appearance	fluid paste
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

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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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	NO	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 tra			

PACKAGING:

package: kg 1,4 bottle
bottles/carton: 6 bottles;
carton dimensions: cm 25,0x17,0x29,2;
net weight carton: kg 8,40;
gross weight carton: kg 10,00;
carton/bench: 84;
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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