

 UN PATTO CON LA NATURA 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: C6ZG Rev. 09 Rev. Date: 27.02.2019  QUALITA' CERTIFICATA ISO 9001  IT J231Z CE
--	---	--

PRODUCT NAME:

ZABAGLIONE G

DESCRIPTION:

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

INGREDIENTI:

Fresh egg yolk, marsala wine virgin, sugar, flavours, salt, vanilla beans crushed. It contains: THICKENERS : E440; EMULSIFIERS: E471; STABILIZERS: E407.Coloured with: Carotene.

DOSAGE:

100-120 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 ZABAGLIONE G:

Energy		311,50 kcal	1300,50 kJ
Carbohydrates	40,00 g	142,50 kcal	596,00 kJ
<i>of which Sugars</i>	33,00 g		
Fat	10,50 g	95,00 kcal	395,00 kJ
<i>of which Saturates</i>	5,50 g		
Proteins	6,00 g	24,00 kcal	100,50 kJ
Alcool	7,15 g	50,00 kcal	209,00 kJ
Salt	0,49 g		

ORGANOLEPTIC CHARACTERISTICS:

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

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

	Approva
Funzione	PRO
Firma	

 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: C6ZG
		Rev. 09 Rev. Date: 27.02.2019
		 QUALITA' CERTIFICATA ISO 9001  

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)	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 (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 25.0x17x29,2;
net weight carton: kg 7,2;
gross weight carton: kg 8,0;
carton/bench: 50;
dimension bench (EUR): 80x120x166(h).

	Approva
Funzione	PRO
Firma	

 UN PATTO CON LA NATURA 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: C6ZG
Rev. 09 Rev. Date: 27.02.2019		
 QUALITA' CERTIFICATA ISO 9001  		

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

	Approva
Funzione	PRO
Firma	