



# Facts Sheet

Version 16 - 24/07/2017

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GELOSTELLA®

Code  
**8635**

## CREMA GIALLA

*Paste ice cream mix*

Supplier: Prodotti Stella S.p.A.  
Address: Via IV Novembre 12 – 36077 Altavilla Vicentina (VI)  
Contact: Customer Service  
Tel.: +39 0444 333600  
Fax: +39 0444 370828

### Product description

#### Appearance

Thick, yellow-orange coloured liquid, with aroma and taste typical of egg flavoured cream.

#### Characteristics

Semifinished product in paste with a high content of pasteurised egg yolk, best soluble even in case of cold processing. It is ideal to prepare typical custard flavoured gelati as well as to prepare or complement yellow base mixes. Excellently used in plentiful recipes of artisanal pastry as well.



### List of ingredients

Syrup (sugar, water), glucose syrup, pasteurized egg yolk, skimmed milk powder, starch, flavours, stabilizer: E466; colours: riboflavin, beta-carotene.

### Packaging

Packing: tin plate can  
Size: Diameter 180 mm; Height 248 mm  
Net weight: 6 kg

### Dose and use instructions

1. For "crema pasticciera" (custard) flavoured gelato: 60-80 g of product per litre of yellow or white milk base mix. The mix can be customized by adding egg yolk, cream, lemon rinds, a.s.o.
2. For yellow base mix to be used for other flavours: 30-40 g of product per litre of white base mix.
3. To customise other recipes in flavour: in different quantities (approx. 20-40 g) as an addition to hazelnut and chocolate mixes, before processing in batch freezer.
4. For semifreddi: 50-100 g per liter to be added in a very thin stream to the already whipped semifreddo.  
Stir well before use.

### Storage

The product, stored in the original sealed container, in a cool and dry place, will keep its original features unchanged for at least 36 months since the production date. The "best before" term is printed on each package.

### General requirements

This product complies with the laws in force in Italy and in EU in relation to the use it is meant for.  
The present document refers to the productions carried out starting from the date of this version and it shall remain valid as long as it corresponds to the ingredient list printed on the package. The present document could be modified in case of changes in the recipe of the product or in the production process. The updated versions of the specifications sheets are available in the web site [www.prodottistella.com](http://www.prodottistella.com). No direct notice to the customer is provided for in case of revision and therefore it's exclusive task of the user to check possible updating. For further information or inquiries on this matter, please contact the sales staff.



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### CREMA GIALLA - Paste ice cream mix

Balancing facts (per 100 g of product)		Nutritional labelling (per 100 g of product)	
Total sugar:.....g	54,0	Energy value:..... kJ - kcal	1223,4 - 288,7
Fat:.....g	2,1	Total fat:..... g	2,1
Non-fat milk solids:..... g	3,6	- of which saturates	g 0,9
Other solids:.....g	8,7	Carbohydrate:..... g	62,9
Dry matter:.....g	68,4	- of which sugars	g 55,9
		Fibre:.....g	0,1
		Protein:.....g	2,6
		Salt:.....g	0,2

(sodium 60,09 mg)

Average values based on our best product expertise. A few differences between the nutrition facts and the balancing facts concerning sugar, protein and fat depend on the standards used to group some items (for example lactose, emulsifiers, etc.) into different categories.

#### Microbiological characteristics

Total Plate Count:..... ufc/g	< 5000
Enterobacteriaceae:..... ufc/g	< 10
Coliforms:..... ufc/g	< 10
E. coli:..... ufc/g	< 10
Salmonella spp.:..... ufc/25 g	absent
Yeasts and molds:..... ufc/g	< 100

#### Allergens

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts and products thereof*	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No
Lupin and products thereof	No
Molluscs and products thereof	No

\* Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

**Yes:** the allergen is present in the ingredients used for the preparation of the product.  
**No:** the allergen is not present in the ingredients used for the preparation of the product.

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations. The present document is related to the productions carried out starting from the date of this version and could be modified in case of changes in the recipe of the product or in the production process.

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