

Product Specification & Information

GELATO BASE BAMW

Description

Neutral powder blend with added stabilizers and egg yolks designed to make gelato. This base is reconstituted by adding whole milk and heavy cream in one step. The liquid mix is then churned in an ice cream batch freezer or a soft serve machine.

Directions

To make Gelato and frozen desserts:

Gelato Base.....250 g. Heavy Cream.....100 g.
Whole Milk.....650 g. Vanilla Bourbon PS00056.....8 g.

This product may be mixed in cold process or hot process method.

Cold Process – Mix all ingredients with Burr mixer. Cover with film and allow to rest in refrigerator for a minimum of 4 hours. 12 hours is recommended. Churn in ice cream machine.

Hot Process – Mix all ingredients with Burr mixer. Heat to 85°C (185°F). cover with film and allow to rest in refrigerator for a minimum of 4 hours. 12 hours is recommended. Churn in ice cream machine.

Ingredient Statement

Sugar, Glucose Syrup Solids, Dextrose, Topping Base (Glucose Powder, Palm Kernel Oil, Milk Protein), Non-Fat Dry Milk, Whey Protein Concentrate, Vegetable Gums (Locust Bean Gum, Modified Cellulose, Guar Gum), Egg Yolks, Beta Carotene (Color)

Physicochemical Characteristics at 20°C

Properties	Target	Allowance	Units	Analysis Method
Moisture	2.6	± 2	%	Infrared

* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions.

Organoleptic evaluation

Flavor/Taste	Sweet	Sensoric - Internal Method
Appearance	Very Fine Power	Sensoric
Powder color	White	Visual

Microbiological

Microbiological Analysis	Minimum	Maximum
Aerobic Plate Count	0 cfu / g	10 ⁴ cfu / g
Total Coliforms	0 cfu / g	≤100 cfu / g
E.Coli	0 cfu / g	<10 cfu / g
Genius Listeria	Negative / 25g	-
Salmonella	Negative / 25g	-
Yeasts and Mold	0 cfu / g	100 cfu / g

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Allergens

Column I indicates the allergens that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time. Column III indicates the allergens present in the facility.

Component	Column I Present in the product	Column II Present in other products manufactured on the same line	Column III Present in the same manufacturing facility
MILK or milk products (includes whey, lactose, casein, milk, cream)	YES	YES	YES
WHEAT or wheat products (includes gluten)	NO	YES	YES
EGGS or egg products	YES	YES	YES
SOY or soybean products (includes soy powder, protein, oil, lecithin, tofu)	NO	YES	YES
TREE NUTS (almond, Brazil nut, cashew, chestnut, coconut, hazelnut, filbert, macadamia, pine nuts (pinyon, pinon), pistachio, pecan, walnut)	NO	YES	YES
SULFITES at concentrations of more than 10ppm - Not an FDA Top 9 Allergen	NO	YES	YES
SESAME or its derivatives (sesame seeds, sesame powder)	NO	NO	NO
PEANUTS or peanut products (including oil)	NO	NO	NO
MUSTARD or its derivatives (mustard seeds, mustard powder) - Not an FDA Top 9 Allergen	NO	NO	NO
FISH (includes surimi, cod, pollack, whitefish)	NO	NO	NO
SHELLFISH (shrimp, lobster, crab, clams, etc.)	NO	NO	NO

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Nutrition Facts

servings per container

Serving size (100g)

Amount per serving

Calories **410**

% Daily Value*

Total Fat 7g 9%

Saturated Fat 4.5g 23%

Trans Fat 0g

Cholesterol 45mg 15%

Sodium 25mg 1%

Total Carbohydrate 79g 29%

Dietary Fiber 0g 0%

Total Sugars 71g

Includes 65g Added Sugars 130%

Protein 5g

Vitamin D 0mcg 0%

Calcium 123mg 10%

Iron 0mg 0%

Potassium 185mg 4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Shelf Life & Storage

Will maintain quality for 12 months under cool, dry conditions. To prevent condensation, do not refrigerate.

Country of Origin

USA

Certifications

Kosher Dairy

GMO Status

The above-mentioned product *does not* contain Genetically Modified (GM) raw materials.

Bulk Packaging

Product packaged in poly bags in a corrugated, cardboard box.

UNIT WEIGHT

25 lb.