

# 172462 - Gelpan Cold-100 Cold Process Gelato Base



Rich cream, balanced sweetness. Good solubility in cold milk. Neutral base for gelato preparation. Preparation is as easy as adding to milk, and now you have gelato 100 g Gelpan Cold 100, 200/250 g Sugar, and 1000 g MilkCombine dry ingredients well. Add wet ingredients. Allow base to mature at least twenty minutes, but preferably 1-4 hours. Add the desired Gelatech flavorings. ...



### MARKETING

Always mix product with clean and dry tools. Tightly seal remaining product and keep package exterior clean. Convenience. No need for hot process equipment. Base works best if allowed to sit several hours before processing. This product produces a creamy and tasty gelato. Convenient cold process.

## Nutrition Facts

22 Servings per container

**Serving Size** 100.0 GR

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**Amount Per Serving**

**Calories** 532

% Daily Value\*

|                                 |             |
|---------------------------------|-------------|
| <b>Total Fat</b> 33 g           | <b>42%</b>  |
| Saturated Fat 30 g              | <b>150%</b> |
| Trans Fat 0 g                   |             |
| <b>Cholesterol</b> 0 mg         | <b>0%</b>   |
| <b>Sodium</b> 400 mg            | <b>17%</b>  |
| <b>Total Carbohydrates</b> 45 g | <b>15%</b>  |
| Dietary Fiber 3 g               | <b>11%</b>  |
| Total Sugars 41 g               |             |
| Includes 0 g Added Sugars       | <b>0%</b>   |
| <b>Protein</b> 10 g             |             |
| Vitamin D 0 mcg                 | 0%          |
| Calcium 0 mg                    | 0%          |
| Iron 0 mg                       | 0%          |
| Potassium 0 mg                  | 0%          |

\* The % Daily Values (DV) 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.

### PRODUCT SPECIFICATIONS

| Code                    | GTIN           | Pack Description                       |   |            |                 |                      |
|-------------------------|----------------|--|---|------------|-----------------|----------------------|
| GE1081                  | 00837775013184 | 5/2.2 LB                               |   |            |                 |                      |
| Brand                   | Brand Owner    | GPC Description                        |   |            |                 |                      |
| Gelatech                | Paris Gourmet  | Baking/Cooking Supplies (Shelf Stable) |   |            |                 |                      |
| Gross Weight            | Net Weight     | Case/Catch Weight                      | Country Of Origin                       | Kosher     | Child Nutrition |                      |
| 12 LBR                  | 11 LBR         | No                                     | Spain                                   | Undeclared | No              |                      |
| Shipping                |                |  |   |            |                 |                      |
| Length                  | Width          | Height                                 | Volume                                  | TlxHI      | Shelf Life      | Storage Temp From/To |
| 13.5 INH                | 7.5 INH        | 11 INH                                 | 0.64 FTQ                                | 12x06      | 475 Days        | 60 FAH / 77 FAH      |
| Traceability Regulation |                |  |   |            |                 |                      |
| Regulation Type Code    | Regulatory Act | Trade Item Regulation Compliant        | Regulation Restrictions and Descriptors |            |                 |                      |
| N/A                     | N/A            | N/A                                    | N/A                                     |            |                 |                      |

### HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C)---UNIT UPC: 837775009750---

### ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - C
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

### INGREDIENTS

Vegetable oils (coconut, palm), dextrose, 25.3% skimmed milk powder, dried glucose syrup, emulsifiers: propylene glycol esters of fatty acids, Lactic acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids, citrus fiber, flavorings, stabilizer: guar gum, milk proteins, soy flour.

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### PREPARATION & COOKING SUGGESTIONS

100 g Gelpan Cold 100 200/250 g Sugar 1000 g MilkCombine dry ingredients well. Add wet ingredients. Allow base to mature at least twenty minutes, but preferably 1-4 hours. Add the desired Gelatech flavorings. Process in a batch freezer.

### SERVING SUGGESTIONS

Neutral base for gelato preparation, unlimited flavor options

### MORE INFORMATION