



MARKETING

GE1000 - Amarena Cherry Paste Gelatech
- Concentrated paste to flavor gelato and
pastry. - 6.6 lb. Plastic Pail

Nutrition Facts

30 Servings per container

Serving Size100.0 GR

Amount Per Serving

Calories257

% Daily Value*

Total Fat 0.2 g0.3%

Saturated Fat 0.1 g0.5%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 40 mg1.7%

Total Carbohydrates 57.1 g20.8%

Dietary Fiber 1 g3.6%

Total Sugars 47.7 g

Includes 47.7 g Added Sugars95.4%

Protein 0.3 g

Vitamin D 0 mcg0%

Calcium 0 mg0%

Iron 0 mg0%

Potassium 0 mg0%

* 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		
GE1000		00837775012866		2/6.6 LB		
Brand	Brand Owner		GPC Description			
Gelatech	Paris Gourmet		Jams/Marmalades (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition
14.5 LBR	13.2 LBR	No		Spain	Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.25 INH	9.25 INH	10.75 INH	0.53 FTQ	15x06	351 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

Storage Conditions: Dry and cool (68-72°F, 20-22°C)-----

ALLERGENS

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

Sugar, glucose syrup, sour cherries, acidifier: citric acid, concentrated sour cherry juice, concentrated fruit and vegetable food coloring (carrot, black currant), stabilizers: locust bean gum, carrageenan.

1000507 - Amarena Cherry Gelato & Pastry Paste

GE1000 - Amarena Cherry Paste - Concentrated paste to flavor gelato and pastry.



PREPARATION & COOKING SUGGESTIONS



Stir well before each use. Protect from light and heat. Dosage: 100-130 g/ each kg of gelato base 100-130 g/ each kg for pastry products Best used in addition to fresh or frozen fruit.

SERVING SUGGESTIONS



Applications: Used to flavor gelato, ice cream, cakes, mousse, fillings, and semifreddo.

MORE INFORMATION

