Gelatech

1008583 - Hazelnut Gelato Paste

GE1008 - Hazelnut Paste - Gelatech



MARKETING

GE1008 - Hazelnut Paste - Gelatech - Concentrated paste to flavor gelato and pastry. - 6.6 lb. Plastic Pail

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
GE1008	00837775012941	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	Germany	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.25 INH	9.25 INH	10.75 INH	0.53 FTQ	15x06	468 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

Nutrition Facts

30 Servings per container

Serving Size **100.0 GR**

Amount Per Serving

Calories **706**

	% Daily Value*
Total Fat 64 g	**82%**
Saturated Fat 5 g	**25%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 71 mg	**3%**
Total Carbohydrates 13 g	**4%**
Dietary Fiber 7 g	**25%**
Total Sugars 5 g	
Includes 0 g Added Sugars	**0%**
Protein 13 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.

HANDLING SUGGESTIONS

Storage Conditions: Dry and cool (68-72ºF, 20-22ºC)------

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

INGREDIENTS

Roasted hazelnuts (95%), coloring: caramel, hardened vegetable oil, salt.

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PREPARATION & COOKING SUGGESTIONS

Stir well before each use. Protect from light and heat. Dosage: 80-100 g/ each kg of gelato base 80-100 g/ each kg for pastry products.

SERVING SUGGESTIONS

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

MORE INFORMATION