



MARKETING

GE1003 - Coffee Paste Gelatech - Concentrated paste to flavor gelato and pastry. - 6.6 lb. Plastic Pail

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
GE1003		00837775012897		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	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	

HANDLING SUGGESTIONS

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

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

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

Nutrition Facts

30 Servings per container

Serving Size100.0 GR

Amount Per Serving

Calories268

% Daily Value*

Total Fat0 g0%

Saturated Fat0 g0%

Trans Fat0 g

Cholesterol0 mg0%

Sodium40 mg2%

Total Carbohydrates64 g21%

Dietary Fiber0 g0%

Total Sugars29 g

Includes 29 g Added Sugars58%

Protein0 g

Vitamin D0 mcg0%

Calcium0 mg0%

Iron0 mg0%

Potassium0 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.

INGREDIENTS

Glucose syrup, freeze dried coffee Arabica Colombia 100%, stabilizer: pectin solution (water, pectin), coloring: sulphite ammonia caramel, flavoring, acidifier: citric acid.



PREPARATION & COOKING SUGGESTIONS



Stir well before each use. Protect from light and heat. Dosage: 70-100 g/ each kg of gelato base 70-100 g/ each kg for pastry products For best results add two shots of espresso per kg of base.

SERVING SUGGESTIONS



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

MORE INFORMATION

