



MARKETING

Concentrated paste to flavor gelato and pastry. 6.6 lb. Plastic Pail

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
GE1015		00837775013016		1/6.6 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		
7.25 LBR	6.6 LBR	No	Germany	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
9.25 INH	9.25 INH	10.75 INH	0.53 FTQ	30x06	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

Dry and cool (68-72°F, 20-22°C) Stir well before each use. Protect from light and heat-----

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

Nutrition Facts

30 Servings per container

Serving Size 100.0 GR

Amount Per Serving

Calories **690**

% Daily Value*

Total Fat 65.1 g **83.5%**

Saturated Fat 14.1 g **70.5%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 1250 mg **54.3%**

Total Carbohydrates 4.8 g **1.7%**

Dietary Fiber 0 g **0%**

Total Sugars 2.6 g

Includes 2.6 g Added Sugars **5.2%**

Protein 18.1 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.

INGREDIENTS

Pistachios 70%, fully hydrogenated vegetable fats (canola, shea, soy, palm), fully hydrogenated palm oil, salt, coloring: copper complexes of chlorophyllins.

101548 - Pistachio Gelato Paste

Gelatech Pistachio Paste.



PREPARATION & COOKING SUGGESTIONS

Dosage: 80-100 g/ each kg of gelato base 80-100 g/ each kg for pastry products.

SERVING SUGGESTIONS

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MORE INFORMATION