TECHNICAL SHEET



NUVOLA 50®

FGP120

Description: NUVOLA 50[®] is a semifinished powcer for milkice cream

Ingredients: dextrose, powdered glucose syrup, powdered skimmed milk, lactose, modified maize starch

(E1422); emulsifier: mono and diglycerides of fatty acids (E471); stabilizers:

carboximethilcellulose (E466), sodiumalginate (E401), guar gum (E412), locust bean gum (E410),

carrageenan (E407); salt, flavours. Product could contain traces of soya and derivatives

Allergens: milk and derivatives, soya and derivatives

Chemical-physical, nutritional and microbiological characteristics

Aspect: Fine powder
Colour: Whyte ivory
Taste: Neutral

Moisture		max 3%	
kCal 393,5	kJ 1646,4		
Carbohydrate		78	g/100g
sugars		69	g/100g
Protein		3,5	g/100g
Fat		7,5	g/100g
Total Plate Count	max	10000	UFC/g
Moulds and Yeasts	max	100	UFC/g
Coliforms	max	10	UFC/g
Salmonella		absent	in 25g

Dosage: 50 g NUVOLA 50 ® per Liter of milk. Warm working. It is recommended to premix product with

sugar to favor dissolution

Storage: In its original packaging and in a fresh and dry place the product has a shelf life of 36 months as

indicated on the label.

Packaging: Sealed polyethylene bags of 2 Kg net weight- 6 bags for pagkaging

Linea Gel Italiana srl produces and packages all its products accordino to hygienical principles provided for HACCP plane (Reg.CE 852/2004).

Linea Gel Italiana srl will not answer for any irresponsible, illegal, inappropriate and direct or in direct use of the product. Any request of damage will not accept. This document is distribuited as no controlled copy

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