



Description: NEUTRO 5 is a special semifinished powder for ice-creams.
It is suitable for all types of ice creams, milk and fruit based.
It makes possible to produce a creamy and very soft ice-cream that preserves its structure for days without losing creaminess.

Ingredients: Stabilizers: locust bean gum (E410), guar gum (E412), carboxymethylcellulose (E466); dextrose.
Product could contain traces of **milk and derivatives, 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%
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	kCal 120		kJ 502	
Carbohydrate		30		g/100g
sugars		30		g/100g
Protein		<1		g/100g
Fat		<1		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: 3-5 g NEUTRO 5 per Liter of mixture. It is recommended to premix product with sugar to favor dissolution. Warm and cold working

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).

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