



GLACES

Triomphe

À L'ITALIENNE

**TECHNICAL DATA SHEET**

Parfum **CARAMEL CLASSIQUE** - Code article : **2035C**

Updated : 22/11/2024

## Description

Liquid preparation for soft serve ice cream.

Physical characteristics :

- pH : 6,6-6,9
- Dry matter content : 30 %

Organoleptic characteristics :

- Liquid consistency
- Color and taste : characteristic of the flavor

## Composition

**Ingredients :**

water, sugar, MILK powder, glucose syrup, stabilizers / emulsifiers : E471, E466, E412, E407, E401, E410, natural flavouring, pH regulator : E331, sea salt from Guérande (0,1%), thickener : xanthan, colours : E102, E129, E151  
E102, E129 : may have an adverse effect on activity and attention in children.

Origin of end product : France

- Sugar : Europe
- Milk Powder : France
- Sea Salt From Guérande : France

**Allergens** (annex II regulation (EU)1169/2011) :

<input type="checkbox"/> Sulphur dioxide and sulphites	<input type="checkbox"/> Sesame	<input type="checkbox"/> Mustard
<input type="checkbox"/> Peanuts	<input type="checkbox"/> Gluten	<input type="checkbox"/> Eggs
<input type="checkbox"/> Celery	<input checked="" type="checkbox"/> Milk	<input type="checkbox"/> Fish
<input type="checkbox"/> Crustaceans	<input type="checkbox"/> Lupin	<input type="checkbox"/> Soybeans
<input type="checkbox"/> <sup>Ⓣ</sup> Nuts	<input type="checkbox"/> Molluscs	

**Legend :**

: absent /  : present in the product / <sup>Ⓣ</sup> : Used in the factory, may contain traces

*Labeling obligations regarding foodstuff containing GMOs (CE 1829/2003 ; CE 1830/2003), ionized products (directive 1999/2/CE and modifications), or nanocomponents (CE 2015/2283) do not apply to this product.*



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## Conservation

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Shelf life : 3 years

After opening, consume within : 48 hours, storage between +1 et +4° C maxi

Storage at room temperature - **avoid exposure to heat and thermal shocks**

Delivery temperature : > 1 °C

## Directions for use

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This cream is ready to use and especially made for soft serve machines.

Shake the pouch, tear the upper corner and pour the product into the tank of the machine.

## Packaging and dimensions

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Net weight : 4.5 kg (+/- 3%)

Units per box : 2

Primary packaging : Stand-up pouch PET/ALU/OPA/PP (H35xL30 + 2x8 cm)

Secondary packaging : Cardboard box (H11,9 x l38,5 x L25,5 cm)

Palletizing : by 81 boxes (9 layers of 9 boxes), 162 pouches per pallet (H132 x l120x L80 cm)

## Microbiological standards

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Aseptic product, complies with commercial sterility standards.

- Aerobics microorganisms 30°C / 1g : <300000 (NF EN ISO 4833-1)
- Presumptive coliforms 30°C / 1g : <1000 (NF V08-050)
- Thermotolerant coliforms / 1g : <1 (Lab internal method, based on NF V 08-060)
- Coagulase positive staphylococci 37°C / 1g : < 100 (NF EN ISO 6888-1)
- Anaerobic sulfites-reducers 46°C / 1g : <30 (NF V08-061)
- Salmonella spp / 25 g: <1 (BKR 23/07-10/11)
- Listeria monocytogenes / 25g : <1 (AES 10/03-09/00)

## Average nutritional values per 100g

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- Energy (kJ) : 528,5 / Energy (kcal) : 125,3
- Fat : 2,1 of which saturated : 1,5
- Carbohydrates : 22,6 of which sugars : 21,6
- Proteins : 3,4
- Salt : 0,1