SPECIFICATION SHEET

Art. No: 840090



Product name: BASE 100 FRUTTA PLUS

Use	Food industry – ice cream		
	The product is intended for the manufacture of food and not for direct consumption.		
	Base for fruit sorbets, without milk products.		
Recommended Dosage	100 g BASE100 FRUTTA PLUS + 1 liter hot water (70°C) + 320 g sugar + 50 g		
	FRUIT PASTE + 20% fresh/frozen fruits (optionally).		
Ingredients	Dietary fiber: inulin, dextrose, coconut oil, glucose, maltodextrin, stabilizers: guar		
	gum, locust bean gum, sodium carboxymethyl cellulose; soy protein, acid: citric acid;		
	emulsifiers: mono- and diglycerides of fatty acids, sucrose esters of fatty acids,		
	propan-1,2-diol esters of fatty acids.		
Senzorial characteristics	Appearance: fine powder;		
(at 20°C)	Colour: white;		
	Smell: typical;		
	Taste: typical		
Nutrition Declaration	Energy: 1436,4 kJ /345,9 kcal;		
Average values/ 100 g product	Fat: 10,4 g;		
	Of which saturated fatty acids: 9,5 g;		
	Carbohydrate: 41,0 g;		
	Of which sugar: 30,8 g		
	Fiber: 42,0 g		
	Protein: 1,0 g;		
	Salt: 0,16 g.		
Microbiology	NTG: max. 10000 cfu/g		
	Yeasts and moulds: max. 1000 cfu/ g.		
	Enterobacteria: max 10 cfu/g		
Storage	In clean warehouses, away from direct sunlight, heat and freeze sources, at		
	temperatures between 525°C and relative air humidity 75%, in original sealed		
	package.		
Packaging	2,5 kg Aluminium bags which assure a good stability in time of the product, in		
	recommended storage and strict hygienical conditions.		
Shelf life	24 months from the production date at the recommended storage conditions.		
Transport conditions	The product is transported in covered vehicles, clean, free from any possibility of		
•	pollution, degradation or contamination.		
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This information is correct to the best of our knowledge. It is the responsibility of the user to assess the work place risks and to determinate safe working conditions. Expertarom cannot assume liability for claims resulting from improper use of this product.



SPECIFICATION SHEET

Art. No: 840090

Product name: BASE 100 FRUTTA PLUS



Allergens

This statement is in accordance with **REGULATION (EU) No 1169/2011** on the provision of food information to consumers, *Annex II: SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES*.

Allergens	Allergen Substances	Raw materials (ingredients)	Possible traces from cross contamination
Cereals (1) with gluten content and derivates	No		Yes
Crustaceans and derivates	No		No
Eggs and derivates	No		Yes
Fish and derivates	No		No
Peanuts and derivates	No		Yes
Soy and derivates	Yes	soy protein	Yes
Milk and derivates	No		Yes
Nuts and derivates (2)	No		Yes
Celery and derivates	No		No
Mustard and derivates	No		No
Sesam seeds and derivates	No		Yes
Sulfur dioxide or sulphite as SO ² (3)	No		No
Lupine and derivates	No		No
Molluscs and derivates	No		No

(1)- wheat, rye, barley, oats, or other hybrids; (2)- Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia); (3)- According REGULATION (EU) No 1169/2011 is out sulfur dioxide and sulfur concentrations greater than 10 mg/kg or 10 mg/l (as S0²) located in the food.

GMO Declaration

The product does not contain GMO material or traces, according to EU Directive 2001/18/UE

The product does not need to be labeled according to EU Regulation 1829/2003/UE and EU Regulation 1830/2003/UE.

Statement regarding treatment with ionizing radiation

We declare that the product and its ingredients have not been treated with ionizing radiation or ethylene oxide according to new documents available.

Packaging material

The used packaging material complies with Regulation (EC) NO. 1935/2004 on materials and articles intended to come into contact with food, Regulation (EC) NO.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and Regulation (EC) NO.10/2011 on plastic materials and articles intended to come into contact with food.

All mentioned data are in accordance with EU/National legislation, at the date of this document preparing.

This replaces the previous specification.

Issued by:

Quality Specialist: Zbarciog Laura

Date: 10.07.2024

