

**15111 LIQUORICE ICE CREAM**

Denomination:

LIQUORICE ICE CREAM

**Ingredients**

High Quality whole MILK (origin: Italy) (33%), water, sugar, coconut oil, dextrose, glucose syrup, whey powder (MILK), cream (MILK), MILK proteins, skimmed MILK powder, LACTOSE, emulsifiers: mono- and diglycerides of fatty acids, sucrose esters of fatty acids, lactic acid esters of mono- and diglycerides of fatty acids, stabilizers: sodium alginate, locust bean gum, guar gum, carrageenan, licorice powder (0,1%), maltodextrin, ethyl alcohol, colours: SULPHITE ammonia caramel, curcumin, patent blue V, flavourings, natural mint flavouring.

Contains ETHYL ALCOHOL

\* May contain: SOY, HAZELNUT, WALNUT, ALMOND, PISTACHIO, LUPINE

<b>Vegetarian</b> ☒	<b>Vegan</b> ☐	<b>Lactose Free</b> ☐	<b>Gluten Free</b> ☒ <small>Reg (EC) 828/2014 s.m.l.</small>	<b>Organic</b> ☐ <small>Reg (EC) 834/2007 s.m.l.</small>	<b>Servings per tub:</b> <b>60</b> ( 50 g each )														
<b>Product Code</b> <b>Pack Code</b> <b>EAN Code</b>					<b>Allergens</b>  Cereals containing gluten and products thereof – Eggs and products thereof – Peanuts and products thereof – Soybeans and products thereof CC* Milk and products thereof (including lactose) + Nuts and products thereof CC* Celery and products thereof – Mustard and products thereof – Sesame seeds and products thereof – Sulphur dioxide and sulphites ( >10 ppm SO <sub>2</sub> ) + Lupin and products thereof CC* CC*: allergen presence <b>cannot</b> be excluded with certainty (cross contamination)  Crustaceans, fish, molluscs and products thereof: allergen presence <b>can</b> be excluded for certain														
<b>15111</b> <b>15111</b> <b>8023795151117</b>																			
<b>Net Weight</b> <b>Box Net Weight</b> <b>Box Gross Weight</b>																			
<b>3100 g</b> <b>3100 g</b> <b>3330 g</b>																			
<b>Shelf-life</b> <b>18</b> months from production <b>3</b> days after opening the package																			
<b>Storage</b> Frozen product: keep in freezer at <b>&lt; –18 °C</b> Suggested temperature of the exhibitor: <b>–15°C</b>																			
<b>Serving</b> Extract the container from the box, put it in the exhibitor, keep at controlled temperature (suggested -15°C), serve.																			
<b>Primary Pack.</b> PP container (4750 mL) with transparent lid, suitable for food contact					<b>Nutritional values</b>  Average values per 100 g														
<b>Secondary Pack.</b> Corrugated cardboard box (17 x 37 x 12h cm ) <b>1</b> pcs. per box																			
<b>Pallettization</b> <b>168</b> boxes per pallet / <b>168</b> pcs. per pallet Euro (80x120x165-180) <b>12</b> layers x <b>14</b> boxes																			
<b>Microbiologic characteristics</b>																			
<table><tr><td><i>Listeria monocytogenes</i></td><td>absent</td><td>/25 g</td></tr><tr><td><i>Salmonella</i> spp.</td><td>absent</td><td>/25 g</td></tr><tr><td>Coagulase pos. staphylococci</td><td>&lt; 100</td><td>CFU/g</td></tr><tr><td><i>Enterobacteriaceae</i></td><td>&lt; 100</td><td>CFU/g</td></tr><tr><td>Total plate count</td><td>&lt; 100 000</td><td>CFU/g</td></tr></table>						<i>Listeria monocytogenes</i>	absent	/25 g	<i>Salmonella</i> spp.	absent	/25 g	Coagulase pos. staphylococci	< 100	CFU/g	<i>Enterobacteriaceae</i>	< 100	CFU/g	Total plate count	< 100 000
<i>Listeria monocytogenes</i>	absent	/25 g																	
<i>Salmonella</i> spp.	absent	/25 g																	
Coagulase pos. staphylococci	< 100	CFU/g																	
<i>Enterobacteriaceae</i>	< 100	CFU/g																	
Total plate count	< 100 000	CFU/g																	
<b>This product and its components are not treated with ionizing radiations (Dir. 1999/2/CE)</b>																			
<b>This product and its components are not produced from or by genetically modified organisms (Reg. CE 1829/2003 and 1830/2003)</b>																			