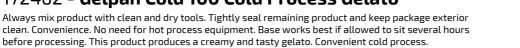


Gelatech 172462 - Gelpan Cold 100 Cold Process Gelato





		Nutrition FactsServings per Container22Serving size100.0g (100g)		
Gela Itali				
Geipan Correctores	Cadd: 100 BB3	Amount per serving Calories	532	
and a second and a		% Daily Value*		
		Total Fat 33g	42%	
		Saturated Fat 30g	150%	
		Trans Fat 0g		
		Cholesterol 0mg	0%	
* Benefits		Sodium 400mg	17%	
Rich cream, balanced sweetness. Good solubility in cold milk. Neutral base for gelato preparation. Preparation is as easy as adding to milk, and now you have gelato 100 g Gelpan Cold 100, 200/250 g Sugar, and 1000 g Milk Combine dry ingredients well. Add wet ingredients. Allow base to mature at least twenty minutes, but preferably 1-4 hours. Add the desired Gelatech flavorings. Process in a batch freezer.		Total Carbohydrate 45g	15%	
		Dietary Fiber 3g	11%	
		Total Sugars 41g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 10g		
Vegetable oils (coconut, palm), dextrose, 25.3% skimmed milk powder, dried glucose syrup, emulsifiers: propylene glycol	Contains:	Vitamin D 0mcg	0%	
		Calcium 0mg	0%	
		Iron Omg	0%	
	Free From:	Potassium 0mg	0%	
esters of fatty acids, Lactic acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids, citrus fiber, flavorings, stabilizer: guar gum, milk proteins, soy flour.	Image: sesame () eggs () fish () peanuts Image: sesame () tree nuts () wheat	* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

Handling Suggestions **Product Specifications** Dry and cool (68-72F, 20-22C) UNIT UPC: 837775009750 Brand Manufacturer Gelatech Paris Gourmet Serving Suggestions UPC MFG # SPC # GTIN Pack Pack Desc. Neutral base for gelato preparation, 00837775013184 837775009750 GE1081 172462 5/2.2 LB unlimited flavor options Gross Weight Country of Origin Child Nutrition Net Weight Kosher 12lb 11lb Spain No Prep & Cooking Suggestions **Shipping Information** 100 g Gelpan Cold 100 200/250 g Sugar 1000 g Milk TIxHI Length Width Height Volume Shelf Life Storage Temp From/To Combine dry ingredients well. Add wet ingredients. Allow base to mature at least twenty minutes, but preferably 1-4 hours. Add the desired Gelatech flavorings. Process in a batch 13.5in 7.5in 11in 0.64ft3 12x6 475days 60°F / 77°F freezer.





Gelatech 172462 - Gelpan Cold 100 Cold Process Gelato



Always mix product with clean and dry tools. Tightly seal remaining product and keep package exterior clean. Convenience. No need for hot process equipment. Base works best if allowed to sit several hours before processing. This product produces a creamy and tasty gelato. Convenient cold process.

Nutrition Analysis - By Measure

Calories	532	Total Fat	33g	Sodium	400mg
Protein	10	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	45g	Saturated Fat	30g	Iron	0mg
Sugars	41g	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Зg	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



