



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 Facts

Servings per Container	22
Serving size	100.0g (100g)
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Amount per serving	
Calories	532
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% Daily Value*	
Total Fat 33g	42%
Saturated Fat 30g	150%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 400mg	17%
Total Carbohydrate 45g	15%
Dietary Fiber 3g	11%
Total Sugars 41g	
Includes 0g Added Sugar	0%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* 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.

* Benefits

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.

Ingredients

Vegetable oils (coconut, palm), dextrose, 25.3% skimmed milk powder, dried glucose syrup, emulsifiers: propylene glycol 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.

⚠ Allergens

Contains:

milk soy

Free From:

crustaceans eggs fish peanuts
 sesame tree nuts wheat

Handling Suggestions

Dry and cool (68-72F, 20-22C) UNIT
UPC: 837775009750

Serving Suggestions

Neutral base for gelato preparation, unlimited flavor options

Prep & Cooking Suggestions

100 g Gelpan Cold 100
200/250 g Sugar
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.

📄 Product Specifications

Brand	Manufacturer
Gelatech	Paris Gourmet

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775009750	GE1081	172462	00837775013184		5/2.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12lb	11lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.5in	7.5in	11in	0.64ft3	12x6	475days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	532	Total Fat	33g	Sodium	400mg
Protein	10	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	45g	Saturated Fat	30g	Iron	0mg
Sugars	41g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	3g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

