



TECHNICAL SPECIFICATIONS:

NAME: NEW YORK CHEESECAKE - bags 1,000 kg
Internal Code: f.9236046.5662833.0627083

Net weight: 1 kg

USA **Semi-finished powder mixture for Italian gelato and ice cream Cheesecake** - artificially flavored

Ingredients: powdered milk, maltodextrins, dextrose, powdered skim milk, dried skimmed yogurt, citric acid, natural and artificial flavors. May contain coconut.

PRODUCT OF ITALY
Distributed by: FABBRI USA 1905, LLC.
43-01 22nd STREET, LONG ISLAND CITY, NY 11101
Phone +1 718.764.8311 email info-usa@fabbri1905.com

For commercial use only. Not labeled for retail sale.
Use: 60g of product for every kg of mix.

UPC
0 39815 37061 9
657083-4

NET WT 1 kg (2 LB 3.2 OZ)

GLUTEN FREE

Nutritional data

Average per 100 g

Calories	422.8
-	
Total Fat	10.7 g
Saturated fat	8.6 g
Trans fat	0.04 g
Cholesterol	38 mg
Sodium	194 mg
Total Carbohydrate	66.6 g
Dietary Fiber	0.7 g
Total Sugars	41.9 g
Added sugars	24.7 g
Protein	12.9 g
vit D	/ mcg
calcium	356 mg
iron	0.2 mg
potassium	519 mg

CHEMICAL PHYSICAL SPECIFICATIONS:

Refractometric dry matter, °Bx: -

Humidity, %: <5



Acidity (as monohydrated citric acid, %): 3,7

Alcoholic degree, %: -

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count (CFU): 5000/g max

Yeasts and Moulds (CFU): <10/g

Coliforms (CFU): <10/g

Salmonella (CFU): abs/25g

Revision n° 1



SHELF LIFE:

Shelf life: 24 months

Storage: room temperature

Quality standards: ISO 9001:2008, BRC IFS

Religious and Ethical certifications:

Kosher: Star-K Star Dairy UKD Code

Halal

Vegan **Bio**

Rules, regulations or UE directives:

D.L. 31/01 integrated with D.L. 27/02, testo unico environment D.L. 152-2006, reg. (EC) no 1333/08, reg. (EC) no 1334/08, Reg. (EC) no 1332/08, February 27, 2008 Decree-reg. (EC) no 380/2012, reg. (EC) no 232/2012, reg. (EC) no 41/09, reg. (EC) no 828/2014, D.L. 109/92, reg. (EU) no 420/11, Reg (EC) 149/08 Reg. (EC) no 1169/11, Reg (EC) no 432/2012, regulations 91/2011/EU OJ L 334 of Reg (EC) no 1924/06, 2003/89/EC, legislative decree 109/92, (EC) no 834/2007, Reg (EU) no 858/2013, reg (EC) no 852/04, Reg (EC) no 854/04, Reg (EU) 1282/11, Reg (EC) 1935/04-Reg (EC) 2023/06, 21 Decree December 2010, no 258, Reg (EC) no 1441/07, Reg (EC) 1829/03-Reg (EC) 1830/03, D.L. 110/1992, Reg (EC) no 178/02, D.L. 193/2007
Guidelines for the management of operational early warning systems of November 13, 2008

Packaging: Bag: multilayer film (PET-Alu-PE)

The materials used in our packaging that come into direct contact with food are suitable for contact with food, in accordance with the current Italian and EU legislation in force:

- Italian laws

Ministerial Decree dated 21.03.1973 and its updates,

- UE regulations

Reg EC 1935/2004

Reg. 1895/2005/EC

Reg 10/2011/EC

Dir 2002/72/EC

and updates as instructions by the suppliers of packaging materials available upon request

GMO (Genetically Modified Organisms)

Reg. EC 1829/2003 and Reg. EC 1830/2003

Fabbri 1905 S.p.A. attests that, regarding the raw materials used in its own production and considered under risk of contamination by GMOs, it has obtained, from its own suppliers, certified documented guarantees of production line control and batch traceability to ensure the full respect of the dispositions mentioned above.

Based on these guarantees and on its own periodical inspections, Fabbri 1905 S.p.A. can declare that it does not use materials containing, consisting of, or derived from GMOs.

The company shall suitably inform its clients should any variations to the current declaration take place.

IRRADIATED TREATMENT (Directives 1999/2/UE and 1999/3/UE- reg.CE 1169/11): not applicable

Print date: 30/04/2021

Revision n° 1

**Stefano Marazzi
Fabbri 1905 S.p.A. – Factory Manager**

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