

# G.S. Gelato & Desserts Biscotti Gelato

| MFG CODE:         | 192006                      |
|-------------------|-----------------------------|
| UCC UPC 12:       | 814443013912                |
| UCC/EAN 128:      | 00814443013912              |
| OU REGISTRATION:  | OUD3-EX7KM08                |
| Vegan Status:     | No, contains milk, eggs     |
| BE Req Statement: | Yes contains BE ingredients |







Plant ID # 12-1601 | FDA FEI: 30028506 Revision/ Date: 2nd, 12-14-2022 Reason for Rev: Condensed Ingredient Statement

INGREDIENTS: Milk, Cane Sugar, Coconut Oil, Chicory Root Fiber, Dextrose, Wheat Flour, 2% or less of Hazelnuts, Egg Yolk, Salt, Natural Flavors, Cocoa (Processed with Alkali), Cocoa, Beta Carotene (color), Carob Gum, Guar Gum, Palm Oil, Sunflower Oil, Soybean Oil, Whey Protein Concentrate, Whey Powder, Lactose Powder, Soy Lecithin, Baking Soda, Lactic Acid Esters, Sucrose Esters, Mono-and Diglycerides.

## CONTAINS: MILK, EGG, SOY, WHEAT, Tree Nuts (Hazelnuts)

\*Contains a Bioengineered Ingredient

### STORAGE AND CONSUMPTION:

Received: Frozen 10F / -10F
Stored: Frozen -10F or Below
Shipped: Frozen 0F / -20F

#### AT CUSTOMER LOCATION THE PRODUCT WILL BE:

Delivered: Frozen 10F or Below Stored: 0 (zero) F or Below Served: Frozen/Cold 4F to 8F

#### SHELF LIFE:

• Opened 15-25 days from opening when stored frozen.

COUNTRY OF ORIGIN: USA

## PACKING:

Net case weight: 6.16 lbs Gross caseweight: 6.82 lbs

Master case type: Cardboard Box (13.5 x 6.5 x 5.25)

TI x HI 21 x 14 Case cube 0.266

Inner package type: 1 / 145 fl oz. 5-Lt style containers / NET 1.14 GAL

(4.31L)

| ORGANOLEPTIC ATTRIBUTES |  |  |
|-------------------------|--|--|
| Appearance:             | Light tan with dark brown ripple and cookie crumbs on top    |  |
| Aroma:                  | Chocolate and hazelnut with no off odors                     |  |
| Texture:                | Creamy and smooth with sweet rich ripple and crunchy cookies |  |
| Flavor:                 | Chocolate and Hazelnut with no off notes                     |  |
| PHYSICAL ATTRIBUTES     |  |  |
| Solids:                 | 39.876   |  |

| Sarving Size                | er              |
|-----------------------------|-----------------|
| Serving size                | 2/3 cup (100g   |
| Amount per serving Calories | 230             |
|                             | % Daily Value   |
| Total Fat 11g               | 14%             |
| Saturated Fat 8g            | 389             |
| Trans Fat 0g                |                 |
| Cholesterol 20mg            | 7%              |
| Sodium 80mg                 | 39              |
| Total Carbohydrate 30g      | 119             |
| Dietary Fiber 4g            | 149             |
| Total Sugars 24g            |                 |
| Includes 17g Added Suga     | ars <b>34</b> % |
| Protein 5g                  |                 |
| Vitamin D 0.7mcg            | 49              |
| Calcium 120mg               | 109             |
| Iron 0.5mg                  | 49              |
| Potassium 160mg             | 49              |

| ALLERGEN                    | Present in Product | Present in Facility |
|-----------------------------|--------------------|---------------------|
| Dairy/Dairy<br>De rivatives | X                  | X                   |
| Eggs                        | X                  | Х                   |
| Soy                         | X                  | X                   |
| Wheat                       | X                  | Х                   |
| Peanuts                     |                    | X                   |
| Tree Nuts                   | X (Hazelnuts)      | Х                   |
| Fish/Shellfish              |                    |                     |
| Sulfites                    |                    |                     |
| MSG                         |                    |                     |
| Gluten                      |                    | Х                   |

Carbohydrate 4

Protein 4

| Microbiological Parameters   |               |                            |  |  |
|------------------------------|---------------|----------------------------|--|--|
| Test Description             | Maximum       | Method                     |  |  |
| SPC                          | <50,000 CFU/g | AOAC 2015.13 - Ext Lab     |  |  |
| Coliforms                    | <20 CFU/g     | AOAC 991.14 (Internal)     |  |  |
| Salmonella spp               | Negative      | PCR (BAM Chp 5:2007)       |  |  |
| L. monocytogenes             | Negative      | PCR (BAM Chp 10) - Ext Lab |  |  |
| Yeast and Molds              | <100 CFU/g    | AOAC 2014.05               |  |  |
| Tested at a random frequency |               |                            |  |  |