



<b>MARTIN BRAUN</b>	<b>Form 3.4.01</b>	Page 1 of 5 Date 01.05.2014 Version: 01
	<b>Product Specification</b>	

**Name:** BASE UNICA ZERO

**Article No.:** 3306375

## Product information

Application	Ice cream products
Name of the food	Universal powdered base to elaborate ice cream and fruity ice cream. With sweetener Stevia.
Dosage	For ice cream with not added sugar, with naturally occurring sugars: With fatty paste (hazelnut, pistacchio or other): 1 kg product+ 2,5 kg milk + 300 g fatty paste (hazelnut or other flavour). With fruit: 1 kg of product + 1,3 l of water + 1,5 fresh fruit
Way of use	Add the product to the indicated quantity of water or milk and dissolve. Add the indicated quantity of fresh fruit or fatty paste and dissolve properly. Let stand 15 minutos and elaborate.
Ingredients	Stabilisers (isomalt, sorbitols, guar gum, cellulose gum, xanthan gum), maltodextrine, inulin, tapioca starch, pea protein, emulsifiers (E472b, E477), SOYA FLOUR, sweetener: steviol glycosides, flavouring.  Excessive consumption may produce laxative effects.

## Packaging

Packaging	Bag
Content	1 kg
Trademark	CRESCO



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Best before	18 months
Storage conditions	At 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation.
Health registration no.	26.00538/MU

## Sensory properties

Colour	Colourless
Flavour	Neutral
Smell	characteristic
Consistency	powder

## Chemical / physical parameters

Parameter	Value	Method
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## Nutritional information

Average contents per 100 g (calculated*)	Value
<i>Energy in kJ, derived</i>	1130
<i>Energy in kcal, derived</i>	270
<i>Fat in g</i>	1,8
<i>Saturated Fat g</i>	0,8
<i>Carbohydrates in g</i>	88,0
<i>-of which sugars in g</i>	1,2



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<i>-of which polyols in g</i>	69,0
<i>Fibre in g</i>	8,3
<i>Proteins (N x 6.25) in g</i>	1,1
<i>Salt in g (expressed in sodium x 2.5)</i>	0,1

\*Estimate based on article 30 of Regulation (EU) No. 1169/2011 of the European Parliament and Council of October 25th, 2011

## Microbiology

Parameter	Max. Value	Method
Total germ count (not including lactic acid bacteria) cfu/g	10 000	PCA, 35 °C, 48 h
Mould cfu/g	500	YGC, 22-25 °C, 48-72 h
Yeast cfu/g	500	YGC, 22-25 °C, 48-72 h
Salmonella cfu/25g	Absence	
E. coli cfu/g	10	TBX, 44 °C, 18-24 h
Staphylococcus aureus cfu/0,1g	Absence	Baird Parker, 37 °C, 48h
sulphur reducing clostridia CFU/g	10	SPS, 45 °C, 48h



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## Ingredients which can trigger allergies or other incompatibility reactions

Based on Regulation (EC) 1169/2011 and subsequent amendments

Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-
Crustaceans and products made thereof	-
Eggs and products made thereof	-
Fish and products thereof	-
Peanuts and products made thereof	-
Soy and products thereof	+
Milk and products thereof (including lactose)	-
Nuts and products thereof	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
White lupin and products made thereof	-



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Molluscs and products made thereof	-
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+: contained in recipe    -: not contained in recipe

**Possible cross contamination:**

May contain traces of EGG, NUTS and MILK.

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Regulations No. 1829/2003 and No. 1830/2003.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Issued on: 18.11.2019

Valid since:

Printed on: 18.11.2019