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HACCP & SQF Accredited

Product Specification Sheet

## Pistachio

Gelato

NUTRITION INFORMATION		
Serving size: 100 g		
	Average Quantity per Serving	Average Quantity per 100g
ENERGY	813 kJ (194 Cal)	813 kJ (194 Cal)
PROTEIN	4.4 g	4.4 g
FAT, TOTAL	8.5 g	8.5 g
- SATURATED	5.1 g	5.1 g
CARBOHYDRATE	25.3 g	25.3 g
- SUGARS	24.0 g	24.0 g
SODIUM	59 mg	59 mg
<b>Ingredients:</b> Fresh Milk, Sugar, Pistachio (8%), Milk Solids, Dextrose, Coconut Oil, Invert Sugar Syrup, Maltodextrin, Emulsifier (471, 473), Vegetable Gum (Carob Bean, Guar), Salt, Colour (100, 141).		
<b>Contains Milk, Pistachio</b>		
<b>May Contain:</b> Gluten, Wheat, Egg, Soy, Peanut, Tree Nuts, Sesame, Sulphites.		
Product Description	Ready to Eat Gelato	
Country of Origin	Made in Australia	
Product Packaging	5 litre tub	
Shelf Life	12 months from date of production	
Date marking	Best Before: DD/MM/YYYY	
Storage conditions	Store below -18C	
Transport conditions	Transport below -18C Avoid product melting. Melted product will develop ice crystals and lose aeration when refrozen which negatively impacts product texture and quality.	
Halal Certified	Yes	
Dietary choice (ovo-, lacto-, ovo lacto-, vegan suitable)	Ovo lacto- suitable	
Organoleptic Properties	Light green colour gelato	
Chemical Limits	The products are not judged on chemical factors such as brix, ph, salt, moisture, % fat or	
Microbiological limits	L. monocytogenes / Not detected in 25g	
	Salmonella / Not detected in 25g	
	E. coli < 3cfu/g	

**Disclaimer of warranties:**

Product Specifications are based on published ingredient material specifications and on supplier information sheets.  
All care has been taken in ensuring its accuracy but our responsibility is limited to the purchase price of our products.  
We disclaim all liability for any damages and / or injury with respect to our products.  
We reserve the right to amend this Product Specification Sheet as needed and without notice.

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