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HACCP & SQF Accredited

Product Specification Sheet

**Raspberry Sorbet**

Gelato

**NUTRITION INFORMATION**

Serving size: 100g

	Average Quantity per Serving	Average Quantity per 100g
ENERGY	482 kJ (115 Cal)	482 kJ (115 Cal)
PROTEIN	LESS THAN 1 g	LESS THAN 1 g
FAT, TOTAL	LESS THAN 1 g	LESS THAN 1 g
- SATURATED	LESS THAN 1 g	LESS THAN 1 g
CARBOHYDRATE	26.5 g	26.5 g
- SUGARS	26.3 g	26.3 g
SODIUM	8 mg	8 mg

**Ingredients:** Water, Raspberries, Sugar, Vegetable Gum (Carob Bean, Guar, 466), Lemon, Thickener (420), Emulsifier (471), Flavours.

**Contains: -**

**May Contain:** Gluten, Wheat, Egg, Milk, 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	Bright pink tangy yet sweet raspberry 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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