



Unit 6 / 9-11 South St  
Rydalmere, NSW, 2116  
Ph +61 2 8845 0100



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
<b>Ingredients:</b> Water, Raspberries, Sugar, Vegetable Gum (Carob Bean, Guar, 466), Lemon, Thickener (420), Emulsifier (471), Flavours.		
<b>Contains: -</b>		
<b>May Contain:</b> 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.

Doc No	Form 19d
Revision No	7
Revision Date	13-Feb-25
Completed by	Anna Temellini
Reviewed by	Ayu Lestari