

FOR THE BATCH FREEZER & THE SOFT MACHINE

YO
gelé



A semifinished product for making

YOGURGELATO*

*** THE YOGURT ICE-CREAM
WITH LIVE MILK ENZYMES**

PRODUCT TECHNICAL SHEET



PRODUCER:

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INGREDIENTS

82,9% Yogurt with stabilizers for quick freezing.



SUGARS ADDED:

saccharose and dextrose.



STABILIZERS:


(Thickeners and emulsifiers) Carrageen, carob and guar seed flour, mono and diglycerides of fatty acids.

 **FAT CONTENT:**
Approx. 3,5%


 **ENERGY:**
Approx. 130 kcal for 100 g (kJ 547)

 **PACKING**
6 pack of 1000g aluminized Tetra Rex shrink-wrap containers.

 **STORAGE:**
keep refrigerated at +4°C.

 **USE BY DATE:**
Indicated on the pack. It has the same duration as a regular yogurt, with live probiotic cultures guaranteed for the entire life of the product.

 **DENOMINATION**
Can be sold to the public under the name of YOGURGELATO, the yogurt ice-cream with live milk enzymes.

 **HOW TO USE**
The mixture is ready for use without any additions when using instant soft ice-cream machines. When using conventional ice-cream machines, it's preferable only to make the quantity you expect to sell the same day. This is in order to ensure maximum freshness and vitality.

 **FEATURES OF YOGURT ICE-CREAM PREPARED WITH YO GELE'**

- quick to prepare
- long and easy storage
- high content of live milk enzymes
- high content of yogurt (82,9%)
- refresh acidulous taste that leaves the palate "clean and fresh"
- low fat content
- gluten-free product



	80 g CUP	120 g CUP
No. portions you can obtain using 1 kg of YòGelé	15	10