



**PARIS GOURMET**  
Specialty Food Importer



<b>Item Number</b>
GE1082

**Gelpan Hot 100 Gelato Base**  
Hot process neutral gelato base.

**Ingredients List:**

Skimmed milk powder, maltodextrin, dried glucose syrup, dextrose, cocoa butter powder, milk fat, emulsifiers: lactic acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids, propylene glycol esters of fatty acids, stabilizers: guar gum, locust bean gum, carboxymethylcellulose, lactose, milk proteins, natural flavoring, soy flour

Country of Origin: Italy
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<b>NUTRITION FACTS</b>		
Servings Per Container		
Serving Size		
Amount per serving		
<b>Calories</b>		<b>464</b>
	<b>% Daily Value*</b>	
<b>Total Fat</b>	20 g	<b>26%</b>
Saturated Fat	14 g	<b>70%</b>
<i>Trans Fat</i>	0 g	
<b>Cholesterol</b>	0 mg	<b>0%</b>
<b>Sodium</b>	900 mg	<b>39%</b>
<b>Total Carbs</b>	56 g	<b>19%</b>
Dietary Fiber	2 g	<b>7%</b>
Total Sugars	32 g	
Includes g added sugars		
<b>Protein</b>	12 g	<b>24%</b>
Vitamin A	0 mcg	0%
Vitamin C	0 mcg	0%
Vitamin D	0 mcg	0%
Calcium	0 mg	0%
Iron	0 mg	0%
Potassium	0 mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2000 calories a day is used for general nutrition advice.

<b>Usage</b>
<b>Applications</b>
Neutral base for gelato preparation.
<b>Directions</b>
100 g Gelpan Hot 100 200/250 g Sugar 1000 g Milk Combine dry ingredients well. Add wet ingredients, pasteurize and age for a minimum of four hours. Add the desired Gelatech flavorings. Process in a batch freezer.
<b>Handling</b>
<b>Storage</b>
Dry and cool (68- 72°F, 20- 22°C)
<b>After Opening</b>

**Paris Gourmet of New York**  
145 Grand Street  
Carlstadt, NJ 07072  
1-800-PASTRY-1  
[www.ParisGourmet.com](http://www.ParisGourmet.com)  
Information subject to change without notice.



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### Unit Information

Packaging	Vacuum sealed in 2-ply laminated aluminum bag.
Unit Weight Format	
Net Weight	2.2 lb.
Gross Weight	2.39 lb.
Dimensions (L x W x H, Inches)	8 x 1.75 x 14
Cube	0.11343

### Case Information

Units Per Case	5
Net Weight (Lb.)	11
Gross Weight (Lb.)	12
Dimensions (L x W x H, Inches)	13.5 x 7.5 x 11
Cube	0.64453

### Palletization

Cases per Layer	12
Layers per Pallet	6
Cases per Pallet	72

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### Product Certifications

Certified Kosher		Gluten Free	
Certified Organic		GMO Free	
Trans Fat Free	✓	Certified Vegan	
Vegetarian	✓	DOA	
AOC		Fair Trade	

### Allergen Information

(Check mark indicates the presence of that allergen and a blank box indicates NO allergen. Please call for further verification.)

Wheat, rye, barley, oats		Nuts and their products	
Crustacea and their products		Peanuts and their products	
Egg and egg products		Soybeans and their products	✓
Fish and fish products		Royal Jelly	
Milk and milk products	✓	Bee pollen	
Sesame Seeds and their products		Propolis	

### Dates

Format	Euro
On Unit	✓
On Case	
Type	Best Before
Notes	

UPC Case Barcode

UPC Unit Barcode



EAN Barcode