



**PARIS GOURMET**  
Specialty Food Importer



<b>Item Number</b>
GE1003

### Coffee Paste

Concentrated paste to flavor gelato and pastry.

#### Ingredients List:

Glucose syrup, freeze dried coffee Arabica Colombia 100%, stabilizer: pectin solution (water, pectin), coloring: sulphite ammonia caramel, flavoring, acidifier: citric acid.

Country of Origin:  
Spain

<b>NUTRITION FACTS</b>		
<b>30 Servings Per Container</b>		
<b>Serving Size 100 g</b>		
<b>Amount per serving</b>		
<b>Calories</b>		<b>268</b>
	<b>% Daily Value*</b>	
<b>Total Fat</b>	0 g	<b>0%</b>
Saturated Fat	0 g	<b>0%</b>
<i>Trans Fat</i>	0 g	
<b>Cholesterol</b>	0 mg	<b>0%</b>
<b>Sodium</b>	40 mg	<b>2%</b>
<b>Total Carbs</b>	64 g	<b>21%</b>
Dietary Fiber	0 g	<b>0%</b>
Total Sugars	29 g	
Includes g added sugars		
<b>Protein</b>	0 g	<b>0%</b>
Vitamin A	mcg	0%
Vitamin C	mcg	0%
Vitamin D	mcg	0%
Calcium	0 mg	0%
Iron	mg	0%
Potassium	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>
Used to flavor gelato, ice cream, cakes, mousse, fillings, and semifreddo.
<b>Directions</b>
Dosage: 70-100 g/ each kg of gelato base 70-100 g/ each kg for pastry products  For best results add two shots of espresso per kg of base.
<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	Heat sealed plastic pail with handle and resealable plastic lid.
Unit Weight Format	
Net Weight	6.6 lb.
Gross Weight	7.25 lb.
Dimensions (L x W x H, Inches)	3 x 3 x 5
Cube	0.02604

Case Information	
Units Per Case	2
Net Weight (Lb.)	13.2
Gross Weight (Lb.)	14.5
Dimensions (L x W x H, Inches)	9.25 x 9.25 x 10.75
Cube	0.53229

Palletization	
Cases per Layer	15
Layers per Pallet	6
Cases per Pallet	90

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Product Certifications			
Certified Kosher	<input type="checkbox"/>	Gluten Free	<input type="checkbox"/>
Certified Organic	<input type="checkbox"/>	GMO Free	<input type="checkbox"/>
Trans Fat Free	<input type="checkbox"/>	Certified Vegan	<input type="checkbox"/>
Vegetarian	<input type="checkbox"/>	DOA	<input type="checkbox"/>
AOC	<input type="checkbox"/>	Fair Trade	<input type="checkbox"/>

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	<input type="checkbox"/>	Nuts and their products	<input type="checkbox"/>
Crustacea and their products	<input type="checkbox"/>	Peanuts and their products	<input type="checkbox"/>
Egg and egg products	<input type="checkbox"/>	Soybeans and their products	<input type="checkbox"/>
Fish and fish products	<input type="checkbox"/>	Royal Jelly	<input type="checkbox"/>
Milk and milk products	<input type="checkbox"/>	Bee pollen	<input type="checkbox"/>
Sesame Seeds and their products	<input type="checkbox"/>	Propolis	<input type="checkbox"/>

Dates	
Format	Euro
On Unit	✓
On Case	✓
Type	Best Before
Notes	

UPC Case Barcode

UPC Unit Barcode



EAN Barcode