



Product Specification

Version: 3

from: 03.02.2026

Creator: A. Weier

1. Supplier data

Item number	316099
Item number customers	
Item description	Wowzers organic Amazing Almond 9x280ml
Supplier	Gelato Classico - Die Eismanufaktur GmbH
Street	Eisenbahnstraße 11
Zip code / Place	49176 Hilter a.T.W.
Phone	05424 / 22 156 0
Telefax	05424 / 22 156 55
E-Mail	qs@gelatoclassico.de
Quality system	HACCP, IFS
Eco control system	DE-ÖKO-001

2. Product description / Sensory analysis

Appearance / Colour	cream-colored ice cream with ground vanilla pods, coated with light brown milk chocolate with light brown almond pieces
Flavour	Ice cream: typical aroma of vanilla Chocolate: typical aroma of milk chocolate Almonds: typical aroma of roasted almonds
Smell	slight flavour of chocolate and vanilla
Consistency	creamy, frozen, non-crystalline

3. Product data

Legal name	Organic Bourbon vanilla ice cream coated with organic milk chocolate with organic almond pieces
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Volume / piece	70	ml
Net weight / piece	46	g
Impact (± 10%)	85	%
Milk fat percentage in ice cream	10	%



4. List of ingredients in descending order

Milk chocolate* 30% (cane sugar*, cocoa butter*, whole **milk** powder*, cocoa mass*, clarified **butter***, emulsifier [lecithins*]), skimmed **milk***, **cream*** 21%, raw cane sugar*, roasted almond pieces* 5.4%, egg yolk*, glucose syrup*, skimmed **milk** powder*, stabilizer (locust bean gum*), bourbon vanilla extract*, ground bourbon vanilla pods*.

* from organic farming, EU/non-EU agriculture

The product may contain traces of cereals containing gluten, peanuts, soy, and other nuts.

5. Nutritional values

Nutritional facts	per 100 g	per 100 ml
Energy	1500 kJ 360 kcal	980 kJ 235 kcal
Fat	25 g	16 g
-of which saturates	14 g	8,9 g
Carbohydrates	28 g	19 g
-of which sugars	27 g	17 g
Fibre	1,1 g	0,7 g
Protein	5,3 g	3,5 g
Sodium	0,05 g	0,03 g
Salt	0,11 g	0,07 g

6. Microbiology

Total plate count	< 100.000	CFU / g
Enterobacteriaceae	< 100	CFU / g
E.coli	< 10	CFU / g
Staphylococcus aureus	< 100	CFU / g
Salmonellae	n. n. in 25g	
Listeria monocytogenes	n. n. in 25g	



7. Allergens

Use of ingredients with allergenic potential in accordance with EU classification		contained			Indication of the ingredient
01	cereals containing gluten and products thereof	☐ Yes	☐ No	☒ traces	
02	crustaceans and products thereof	☐ Yes	☒ No	☐ traces	
03	eggs and products thereof	☒ Yes	☐ No	☐ traces	egg yolk
04	fish and products thereof	☐ Yes	☒ No	☐ traces	
05	peanuts and products thereof	☐ Yes	☐ No	☒ traces	
06	soybeans and products thereof	☐ Yes	☐ No	☒ traces	
07	milk and products thereof, including lactose	☒ Yes	☐ No	☐ traces	whole milk powder, clarified butter, skimmed milk, cream, skimmed milk powder
08	nuts and products thereof	☒ Yes	☐ No	☐ traces	almond pieces
09	celery and products thereof	☐ Yes	☐ No	☐ traces	
10	mustard and products thereof	☐ Yes	☒ No	☐ traces	
11	sesame seeds and products thereof	☐ Yes	☒ No	☐ traces	
12	sulphur dioxide and sulphites in a concentration of more than 10 mg/kg or 10mg/l in terms of the total SO ₂	☐ Yes	☒ No	☐ traces	
13	crustaceans and products thereof	☐ Yes	☒ No	☐ traces	
14	mollusks	☐ Yes	☒ No	☐ traces	

8. Purpose / Suitability for special diets

The ice cream is for consumption only (within the use-by date at storage of at least -18° C).
Once defrosted do not re-freeze!

This product is:

Certified as organic	☒ Yes ☐ No
Certified as demeter	☐ Yes ☒ No
Certified as Naturland	☐ Yes ☒ No
Certified as Fairtrade	☐ Yes ☒ No
Certified as Rainforest	☐ Yes ☒ No
Certified as kosher	☐ Yes ☒ No
Certified as halal	☐ Yes ☒ No

Vegetarian	☒ Yes ☐ No
Lacto-vegetarian	☐ Yes ☒ No
Ovo-lacto-vegetarian	☒ Yes ☐ No
Vegan	☐ Yes ☒ No
Suitable for coeliacs	☐ Yes ☒ No



9. Packing data

Pallet scheme	
Piece / sales unit	4
Sales unit / outer box	9
Outer box / layer	18
Layers / pallet	8
Sales unit / pallet	1296
Outer box / pallet	144
Pieces / pallet	5184

10. Coding

Date of expiry	24 months
Date of expiry – labelling	DD.MM.YY
Date of expiry + Batch – labelling on	Sales unit
Breakdown batch	Two year-end figures+ day number, e.g. 12010 = 10 January 2012
EAN-Code sales unit	unspecified
EAN-Code outer box	unspecified

11. Genetically modified organism

We confirm that our products meet currently valid food regulations, including EC regulations on labeling, licensing and traceability of genetically modified foods and fodders (EC directive no. 1829 / 2003 and 1830/2003).

We also confirm that after current GMO regulations, labeling requirements do not exist.

12. Irradiation

No irradiated raw materials are used.

13. Storage, transportation and distribution conditions

Deep frozen, at min. -18° C

14. Remaining period