

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd. Via Gaggio, 72 - 47832 S. Clemente (RN) Italy VAT 01622060406

Tel. +39 0541 859411 Fax +39 0541 859412 email: mec3@mec3.it www.mec3.com



NGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PRODUCT SPECIFICATION SHEET CODE: 02669 **TYPE OF PRODUCT:** POWDER glutine aluten **BASE CREMA VEGAN** Name: PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE NAME OF FOOD Semi-finished product in powder for the preparation artisan gelato. DOSAGE 1,35 kg product + 2,5 l hot water. For a particularly creamy gelato, we recommend using boilling hot water (T=85°C). HOW TO HANDLE Handle the product using clean, dry utensils. Close the packaging after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight . **INGREDIENTS & ALLERGENS** sugar, rice powder, vegetable fat (coconut), maltodextrin, dried glucose syrup, (according to Reg. (EU) dextrose, vegetable fibres (inulin), emulsifiers (E471, E477), thickeners (tara gum, sodium carboxy methyl cellulose, carrageenan), pea proteins, natural 1169/2011) flavouring. MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS. COLOUR OF PRODUCT white **CHEMICAL-PHYSICAL NUTRITION FACTS CHARACTERISTICS** (average values) Per 100 g of product **ENERGY kJ** 1.935 Solubility Good in water, prepared hot. **ENERGY kcal** 461 FAT g 16,00 **OF WHICH SATURATES g** 15,00 CARBOHYDRATE g 75,00 **OF WHICH SUGARS q** 55.00 PROTEIN g 1,60 SALT g 0,15 **MICROBIOLOGICAL CHARACTERISTICS** TOTAL BACTERIAL LOAD $< 5.000 \, \text{cfu/g}$ MOULDS < 200 cfu/q YEAST < 200 cfu/g **ENTEROBACTERIA** < 100 cfu/g STAPHYLOCOCCUS AUREUS < 20 cfu/g SALMONELLA Absent in 25 g The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food Type of Packaging 1,5 kg bag; 8 per box. Shelf life 24 months if kept in original undamaged packaging

02490266901



This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

