

PRODUCT SPECIFICATION SHEET

CODE	06069	TYPE OF PRODUCT	PASTE	
NAME	SOFTIN			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for use in the preparation of artisanal gelato and pastry products. Ideal for increasing volume, silkiness and softness.

DOSAGE FOR USE 3/5 g of product + 1 Kg of White Base.

HOW TO HANDLE Handle the product using clean, dry utensils and close properly after use removing any possible residue of the product externally.
Store away from heat sources and do not expose to direct sunlight.

INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011) Stabilizer: sorbitol syrup , emulsifier: E471, water, flavourings.

COLOUR OF PRODUCT semi-transparent

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	30	%	ENERGY	KJ 1279,0	0	0	0
FAT	25,0	%		kcal 305,0	0	0	0
ASHES	0,34	%	FAT	g 25,0	0	0	0
SOLUBILITY	0		of which saturates	g 22,0	0	0	0
	1% in distilled water		CARBOHYDRATE	g 45	0	0	0
PH	9,7 +/- 0,2		of which sugars	g 6	0	0	0
			PROTEIN	g 0	0	0	0
			SALT	g 0,83	0	0	0

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 1000 cfu/g
MOULDS	< 100 cfu/g
YEASTS	< 100 cfu/g
TOTAL COLIFORMS	< 100 cfu/g
E.COLI	< 10 cfu/g
SALMONELLA	cfu/g absent

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.

TYPE OF PACKAGING	3, 5 Kg buckets; 2 per box.
SHELF LIFE	18 months if kept in original, undamaged packaging
SAMPLE	100 g

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