


PRODUCT SPECIFICATION SHEET

CODE	06078	TYPE OF PRODUCT	POWDER			
NAME	MEC FRUTTA PLUS					
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished powder product for the preparation of artisanal gelato. Ideal to obtain the full flavour and creaminess in fruit gelato					
DOSAGE FOR USE	20/50g of product + 1L water.					
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)	Vegetable fibre (inulin), maltodextrin, vegetable fats (coconut), emulsifiers: E472b, E477, dried glucose syrup, soybean flour, pea proteins. <u>May contain traces of milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.</u>					
COLOUR OF PRODUCT	White					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 3 %	ENERGY	KJ	1742,6	0	0
FAT	19,1 %		kcal	416,5	0	0
ASHES	Max 0,5 %	FAT	g	19,1	0	0
SOLUBILITY	Good prepared cold	of which saturates	g	12,5	0	0
		CARBOHYDRATE	g	41,3	0	0
		of which sugars	g	3,9	0	0
		PROTEIN	g	1,9	0	0
		SALT	g	0,10	0	0
MICROBIOLOGICAL CHARACTERISTICS						
TOTAL BACTERIAL LOAD	< 5000 cfu/g					
MOULDS	< 100 cfu/g					
YEASTS	< 100 cfu/g					
ENTEROBACTERIA	< 100 cfu/g					
STAPHYLOCOCCUS AUREUS	< 20 cfu/g					
SALMONELLA	Absent in 25 g					
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>						
TYPE OF PACKAGING	1,8 Kg bag; 4 per box.					
SHELF LIFE	36 months if kept in original, undamaged packaging					
SAMPLE	100g					

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