

## PRODUCT SPECIFICATION SHEET

CODE 08142 **TYPE OF PRODUCT POWDER** 

**CAFFE' SOLUBILE** NAME

gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Suitable for use in gelato and pastry making and for desserts in general.

This product contains caffeine. It is not recommended for children or during

pregnancy (caffeine content: 82 mg of caffeine per 100 g of gelato, respecting the

indicated dosage)>

**DOSAGE FOR USE** 10/20 g of product + 1 kg of white base. Cold preparation.

**HOW TO HANDLE** Handle the product using clean, dry utensils. 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)

Soluble coffee

May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and

pistachio nuts.

**COLOUR OF PRODUCT** Brown

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)			
				Per 100 g	g of product	Per 100 g of gelato:
HUMIDITY	Max 5	%	ENERGY	KJ	484, 0	
FAT	0,2	%		kcal	118	
ASHES	Max 12	%	FAT	g	0,2	
SOLUBILITY	Good prepared both hot or cold.		of which saturates	g	0,1	
			CARBOHYDRATE	g	3,1	
			of which sugars	g	3,1	
			PROTEIN	g	7,8	
			SALT	g	0,25	

## **MICROBIOLOGICAL CHARACTERISTICS**

**TOTAL BACTERIAL LOAD** < 10000 cfu/g MOULDS < 200 cfu/g **YEASTS** < 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 products.

1kg - 2 ply aluminium foil bag; 4 per box. **TYPE OF PACKAGING** 

12 months if kept in original, undamaged packaging. SHELF LIFE







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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

SAMPLE 60 g

64600

"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 on the label concerns the customer using the product itself".



