

PRODUCT SPECIFICATION SHEET

CODE	13130	TYPE OF PRODUCT	POWDER	
NAME	ALBUMETTA			

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished powdered product for confectionery preparation and pastry products.

Specific for *spumini*, meringues and italian meringues

DOSAGE FOR USE 15g of product + 100g aof water + 200/250g of sugar

HOW TO HANDLE Handle the product with clean, dry utensils.
Close the package 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 Powdered **egg** whites (66,7%), icing sugar.

(according to Reg. (EU)
1169/2011)

May contain traces of soybeans, milk, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.

COLOUR OF PRODUCT Pale yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 5,5 %	ENERGY	KJ 1506,2	0	0
FATS	0 %		kcal 360	0	0
ASHES	Max 0,5 %	FATS	g 0,0	0	0
SOLUBILITY	Good prepared in water	of which saturated fatty acids	g 0	0	0
		CARBOHYDRATES	g 33,3	0	0
		of which sugars	g 33,3	0	0
		PROTEINS	g 56,7	0	0
		SALT	g 2,13	0	0

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 30000 cfu/g
MOULDS	< 1000 cfu/g
YEASTS	< 1000 cfu/g
ENTEROBACTERIA	< 500 cfu/g
STAPHYLOCOCCUS AUREUS	< 100 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.

TYPE OF PACKAGING	1kg 2 ply aluminium foil bag; 8 per box
SHELF LIFE	24 months if kept in original, undamaged packaging.
SAMPLE	150 g



Optima srl con unico socio
Via Gaggio, 72 - 47832 S. Clemente (RN) Italy
P.Iva 01 622 060 406

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



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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.

