


PRODUCT SPECIFICATION SHEET

CODE	14005	TYPE OF PRODUCT	PASTE			
NAME	PASTA CAPPUCCINO					
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished paste product with cappuccino flavour for the preparation of artisanal gelato and for pastry products.					
DOSAGE FOR USE	60/80g of product + 1kg 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)	Glucose syrup, condensed milk, water, colour: caramel (E150c), flavourings, sugar, modified starch. <u>May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>					
COLOUR OF PRODUCT	Brown					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ	1256,0	0	0
FATS	3,6 %		kcal	300,0	0	0
ASHES	Max 1 %	FATS	g	3,6	0	0
SOLUBILITY	Good prepared cold in milk	of which saturated fatty acids	g	1,9	0	0
pH	5,5 +/-0,5	CARBOHYDRATES	g	63,5	0	0
		of which sugars	g	41,5	0	0
		PROTEINS	g	3,5	0	0
		SALT	g	0,1	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	2,5 Kg bucket; 2 per box.					
SHELF LIFE	36 months if kept in original, undamaged packaging					
SAMPLE	200g					

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