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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

CODE 140	15	TYPE OF PROI	DUCT	PAS	TE	S	enza
NAME		PASTA MALAGA			glutine gluten free		
	PRODUCT F	OR PROFESSIONAL USE	-				
NAME OF FOOD		Semi-finished paste product for the preparation of artisanal gelato and pastry products.					
DOSAGE FOR USE		80g of paste+ 1 Kg of White base					
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 no expose to direct sunlight.					
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)		Sultana, sugar, Marsala wine (sulfur dioxide), glucose syrup, water, flavours (egg, sulfur dioxide), natural flavourings, thickener: agar-agar.					
		May contain traces of son nuts.	ybeans, milk,	almonds, ha	zelnuts, wa	Inuts and pig	<u>stachio</u>
COLOUR OF PRODU	СТ	Browny yellow					
CHEMICAL-PI CHARACTEF		NUTRITION FACTS (average values)					
			_	Per 100 g of product Per 100 g of gelato:			
HUMIDITY Max		ENERGY	KJ	1195,1	0	0	0
AT 0, ASHES Mai		FAT	kcal	285,6 0,2	0 0	0 0	0 0
	XI 70		g	0,2	0	-	-
ALCOHOL 3, 2%		of which saturates	g	-	-	0	0
	4.1.0.2	CARBOHYDRATES	g	67,1	0	0	0
	4 +/- 0,2 repared cold in milk	of which sugars	g	57,3	0	0	0
	ding the sultana.	PROTEINS	g	0,61	0	0	0
		SALT	g	0,03	0	0	0
		MICROBIOLOGICA	L CHARACTE	RISTICS			
TOTAL BACTERIAL LO	AD	< 50000 cfu/g					
MOULDS		< 100 cfu/g					
EASTS		< 100 cfu/g					
		< 100 cfu/g					
STAPHYLOCOCCUS AU	JREUS	< 20 cfu/g Absent in 25 g					
	orms to the EC	1881/2006 regulation a	nd its subsed	quent updat	es- concern	ing contam	inants in
The product conje		food pr	oducts.				
	E Va Dua						
TYPE OF PACKAGING	-	ket; 2 per box hs if kept in original, unda		aina			







Gelato

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The Genuine Company



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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.