

PRODUCT SPECIFICATION SHEET

CODE	14019	TYPE OF PRODUCT	PASTE	
NAME	PASTA CARAMEL			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished caramel flavoured paste product for the preparation of artisanal gelato and for pastry products.
DOSAGE FOR USE	40 g of product + 1 Kg of 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)	Caramel (50%)(glucose syrup, caramel (sugar, water), water),glucose syrup, natural flavouring, flavourings, water, sugar, thickener: agar -agar. <u>May contain traces of soybeans,milk, egg, almonds, hazelnuts, walnuts and pistachio nuts .</u>
COLOUR OF PRODUCT	Pale Brown.

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100g of gelato:	
HUMIDITY	Max 31 %	ENERGY	KJ 1023, 0	0	0
FAT	0 %		kcal 244, 6	0	0
ASHES	/ %	FAT	g 0	0	0
SOLUBILITY	Good cold in milk	of which saturates	g 0	0	0
PH	3, 0 +/-0, 5	CARBOHYDRATE	g 61, 1	0	0
		of which sugars	g 32, 3	0	0
		PROTEIN	g 0	0	0
		SALT	g 0, 03	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

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in

TYPE OF PACKAGING	4, 5 Kg Bucket ; 2 per Box
SHELF LIFE	36 months if kept in undamaged, original packaging.
SAMPLE	200 g



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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

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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.

