


PRODUCT SPECIFICATION SHEET

CODE	14022	TYPE OF PRODUCT	PASTE		
NAME	PASTA GIANDUIA				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished gianduia flavoured paste product for the preparation of artisanal gelato and pastry products.				
DOSAGE FOR USE	90 g 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)	Hazelnut paste, sugar, cocoa powder, sunflower seed oil, vegetable fats (palm), emulsifier: soybean lecithin, flavourings, salt. <u>May contain traces of milk, eggs, almonds, walnuts, cashews, pistachio nuts, peanuts and sesame seeds.</u>				
COLOUR OF PRODUCT	Dark brown				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 5 %	ENERGY	KJ 2222,5	0	0
FAT	42,5 %		kcal 530,8	0	0
ASHES	1,5 %	FAT	g 42,5	0	0
SOLUBILITY	Good prepared cold in milk	of which saturates	g 9,1	0	0
		CARBOHYDRATE	g 27,3	0	0
		of which sugars	g 25,2	0	0
		PROTEIN	g 9,8	0	0
		SALT	g 0,05	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	5,5 Kg tin; 2 per box.				
SHELF LIFE	36 months if kept in original, undamaged packaging				
SAMPLE	200g				

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