



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

## PRODUCT SPECIFICATION SHEET

CODE 14024 TYPE OF PRODUCT PASTE

NAME PASTA TORRONE

glutine gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished nougat flavoured paste product for the preparation of artisanal gelato

and pastry products.

**DOSAGE FOR USE** 70g 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.

Mix using a clean spatula each time before use.

**INGREDIENTS & ALLERGENS** 

(according to Reg. (EU)

1169/2011)

Grains of nougat with **hazelnut** (40%) (**hazelnut** (12%), honey, sugar, glucose syrup, wafer (potato flour, water, olive oil), food gelatin, flavourings), sugar, sunflower

seed oil, hazelnut paste, flavourings.

May contain traces of soybeans, milk, egg, almonds, walnuts and pistachio nuts.

COLOUR OF PRODUCT Ivory white

Per 100 g of product   Per 100 g of gelato:	CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
FAT         39,0 %         kcal         553,0 g         0,0           ASHES         Max 1 %         FAT         g         39,0 0         0,0           SOLUBILITY /         of which saturates CARBOHYDRATE g         g         46,0 0         0,0           of which sugars pROTEIN         g         43,0 0         0,0           9         3,5 0         0,00					Per 100 g	of product	Per 100 g of gelato:
ASHES Max 1 % FAT g 39, 0 0, 0  SOLUBILITY / of which saturates g 3, 9 0, 0  CARBOHYDRATE g 46, 0 0, 0  of which sugars g 43, 0 0, 0  PROTEIN g 3, 5 0, 00	HUMIDITY	Max 0, 5	%	ENERGY	KJ	2301, 0	0, 0
SOLUBILITY         of which saturates         g         3, 9         0, 0           CARBOHYDRATE         g         46, 0         0, 0           of which sugars         g         43, 0         0, 0           PROTEIN         g         3, 5         0, 00	FAT	39, 0	%		kcal	553,0	0, 0
CARBOHYDRATE g 46, 0 0, 0 of which sugars g 43, 0 0, 0 PROTEIN g 3, 5 0, 00	ASHES	Max 1	%	FAT	g	39, 0	0, 0
of which sugars         g         43, 0         0, 0           PROTEIN         g         3, 5         0, 00	SOLUBILITY	/		of which saturates	g	3, 9	0, 0
<b>PROTEIN g</b> 3, 5 0, 00		•		CARBOHYDRATE	g	46, 0	0, 0
				of which sugars	g	43,0	0, 0
SAIT 9 0.04 0.00				PROTEIN	g	3, 5	0, 00
g 0,04 0,00				SALT	g	0, 04	0, 00

## 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 food products.

TYPE OF PACKAGING 4Kg bucket; 2 per box.

SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE 200g

056600



