


PRODUCT SPECIFICATION SHEET

CODE	14030	TYPE OF PRODUCT	PASTE			
NAME	PASTA MARRON GLACE'					
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and pastry products.					
DOSAGE FOR USE	70 g of product + 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 not expose to direct sunlight					
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	<p>Candied chestnut pieces (32, 5%)(chestnuts in pieces (16,3%), sugar, glucose-fructose syrup, natural vanilla flavouring), (sulfur dioxide) , sugar, glucose syrup, water, colour: caramel (E150c), flavourings, cocoa powder, thickener: carrageenan, natural flavouring.</p> <p><u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.</u></p>					
COLOUR OF PRODUCT	Dark brown					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ	1155, 0	0	0, 0
FATS	0 %		kcal	272, 0	0	0, 0
ASHES	Max 1 %	FATS	g	0, 0	0	0, 0
SOLUBILITY	Good prepared cold in water, excluding chestnut pieces	of which saturated fatty acids	g	0, 0	0	0, 0
		CARBOHYDRATES	g	67, 0	0	0, 0
		of which sugars	g	52, 0	0	0, 0
		PROTEINS	g	0, 0	0	0, 00
		SALT	g	0, 4	0	0, 00
MICROBIOLOGICAL CHARACTERISTICS						
TOTAL BACTERIAL LOAD	< 10000 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 Kg tinplate tin; 2 per box					
SHELF LIFE	36 months if kept in original, undamaged packaging.					
SAMPLE	200 g					

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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.

