


PRODUCT SPECIFICATION SHEET

CODE	14035	TYPE OF PRODUCT	PASTE	
NAME	PASTA MENTA			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.				
NAME OF FOOD	Semi-finished mint flavoured paste product for the preparation of artisanal gelato and pastry products.			
DOSAGE FOR USE	50g of product + 1 Kg 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)	Glucose syrup, sugar, water, natural flavouring, modified starch, natural mint flavouring, colours: brilliant blue FCF <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>			
COLOUR OF PRODUCT	Green			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
HUMIDITY	Max 29,4 %	ENERGY	KJ 1182	0,0
FAT	0 %		kcal 282,5	0,0
ASHES	0,01 %	FAT	g 0	0,0
SOLUBILITY	Good prepared cold in milk or water	of which saturates	g 0	0,0
pH	5,8+/-0,2	CARBOHYDRATE	g 70,6	0,0
		of which sugars	g 42,6	0,0
		PROTEIN	g 0	0,00
		SALT	g 0,02	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			
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>				
TYPE OF PACKAGING	2,5 Kg buckets; 2 per box.			
SHELF LIFE	36 months if kept in original, undamaged packaging			
SAMPLE	200 g			

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