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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

PRODUCT SPECIFICATION SHEET

CODE 14040	TYPE OF PROD	OUCT	PAS	STE	
NAME	PASTA ALLA N	IERING	A		
PR	ODUCT FOR PROFESSIONAL USE	, NOT INTE	NDED FOR F	RETAIL SALE.	
NAME OF FOOD	Semi-finished paste prod products.	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.			
DOSAGE FOR USE	60g of product + 1 Kg of v	60g of product + 1 Kg of white base.			
DW TO HANDLEHandle the product using clean, dry utensils and close properly after use re any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.					
INGREDIENTS & ALLERG (according to Reg. (EU) 1169/2011)	glucose-fructose syrup, n wheat starch,powdered of	Glucose-fructose syrup, whey powder, water, candied chestnuts (chestnuts, sugar, glucose-fructose syrup, natural vanilla flavouring), meringue grains (3%) (sugar, wheat starch,powdered egg whites, flavourings), flavourings. <u>May contain traces of soybeans, almonds, hazelnuts, walnuts and pistachio nuts.</u>			
COLOUR OF PRODUCT	White	ideans, anno	Jilus, nazelilu	its, wantuts and pistachio huts.	
CHEMICAL-PHYSI					
CHARACTERISTI	N	NUTRITION FACTS (average values)			
		Per 100 g	g of product	Per 100 g of gelato:	
HUMIDITY Max 22	% ENERGY	KJ	1306, 0	0, 0	
FAT 0, 0	%	kcal	307, 0	0, 0	
ASHES Max 1	% FAT	g	0, 0	0, 0	
SOLUBILITY Good cold in	milk of which saturates	g	0, 0	0, 0	
	CARBOHYDRATE	g	76, 0	0, 0	
5, 5 +/- 0, 3	3 on product	-			
pH exactly as it is	of which sugars	g	47, 0	0, 0	
	PROTEIN	g	0, 8	0, 00	
	SALT	g	0, 9	0, 00	
	MICROBIOLOGICA	. CHARACT	ERISTICS		
TOTAL BACTERIAL LOAD	< 5000 cfu/g				
MOULDS	< 100 cfu/g				
YEASTS	< 100 cfu/g				
	< 100 cfu/g				
STAPHYLOCOCCUS AUREUS SALMONELLA	S < 20 cfu/g Absent in 25 g				
	to the EC 1881/2006 regulation a	nd its suhse	auent undat	es- concerning contaminants in	
	food pr		quent apaut		
TYPE OF PACKAGING	5 Kg plastic bucket; 2 per box.				
	24 months if kept in original, undamaged packaging				
SHELF LIFE					
SAMPLE	/				



