



PRODUCT SPECIFICATION SHEET

CODE 14041 TYPE OF PRODUCT PASTE

NAME PASTA MENTA BIANCA GLACIALE



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 paste + 1 Kg of White base

HOW TO HANDLEHandle 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)

Sugar, glucose syrup, water, modified starch, natural flavourings, flavouring.

May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and

pistachio nuts.

COLOUR OF PRODUCT Neutral

CHEMICAL-PHYSICAL CHARACTERISTICS				NUTRITION FACTS (average values)					
				Per 100 g	Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 31	%	ENERGY	KJ	1201,7	0	0	0	
FAT	0	%		kcal	287,2	0	0	0	
ASHES	Max 1	%	FAT	g	0, 0	0	0	0	
			of which saturates	g	0, 0	0	0	0	
SOLUBILITY	Good in water or milk		nilk CARBOHYDRATE	g	71,8	0	0	0	
рН	5,2+/-0,2		of which sugars	g	54,7	0	0	0	
			PROTEIN	g	0,01	0	0	0	
			SALT	g	0,02	0	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		
SALMONFLLA	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 2,5 Kg bucket; 2 per box

SHELF LIFE 36 months if kept in original, undamaged packaging.

SAMPLE 200 g







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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

166600

"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 on the label concerns the customer using the product itself".



