

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14042</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>
<b>NAME</b>	<b>PASTA CASSATA DELIZIOSA</b>		

**PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.**

<b>NAME OF PRODUCT</b>	Semi-finished <i>cassata</i> - flavoured paste product for the preparation of artisanal gelato and for pastry products.
<b>DOSAGE FOR USE</b>	100 g of product + 1 kg of white base
<b>HOW TO HANDLE</b>	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.
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Candied fruit salad (orange peels, cedar, brassica, glucose syrup, sugar, acidity corrector: citric acid, colour: anthocyanins, flavourings) ( <b>sulfur dioxide</b> ), sugar, water, sultana raisins, glucose syrup, candied cedar peels in cubes, (cedar peels, glucose-fructose syrup, sugar, concentrated lemon juice), flavourings, thickener: carrageenan, natural flavouring, colour: paprika extract.

May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.

**COLOUR OF PRODUCT** Typical colour of candied fruit

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 30 %	<b>ENERGY</b>	<b>KJ</b> 1152,7	0	0,0 0
<b>FAT</b>	0,1 %		<b>kcal</b> 275,5	0	0,0 0
<b>ASHES</b>	Max 0,1 %	<b>FAT</b>	<b>g</b> 0,1	0	0,0 0
<b>SOLUBILITY</b>	Good prepared cold in milk, excluding the fruit pieces	<b>of which saturates</b>	<b>g</b> 0	0	0,0 0
		<b>CARBOHYDRATE</b>	<b>g</b> 68,5	0	0,0 0
<b>pH</b>	4,5 +/- 0,2	<b>of which sugars</b>	<b>g</b> 50,9	0	0,0 0
		<b>PROTEIN</b>	<b>g</b> 0,2	0	0,00 0
		<b>SALT</b>	<b>g</b> 0,02	0	0,00 0

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEASTS</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

*The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.*

<b>TYPE OF PACKAGING</b>	5 kg tin; 2 per box
<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging.
<b>SAMPLE</b>	200 g

**184500**

"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".