


PRODUCT SPECIFICATION SHEET

CODE	14051	TYPE OF PRODUCT	PASTE		
NAME	PASTA ALLA MANDORLA				
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	70g of product + 1Kg of 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)	Almond paste (70%), sugar, almond grains (10%), flavourings. <u>May contain traces of soybeans, milk, egg, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>				
COLOUR OF PRODUCT	Light Hazel brown.				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 2 %	ENERGY	KJ 2393, 5	0	0
FAT	44, 5 %		kcal 572, 1	0	0
ASHES	Max 2 %	FAT	g 44, 5	0	0
SOLUBILITY	Good in milk. Cold preparation.	of which saturates	g 3, 7	0	0
		CARBOHYDRATE	g 20, 3	0	0
		of which sugars	g 19, 9	0	0
		PROTEIN	g 17, 6	0	0
		SALT	g 0, 33	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				
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	4 Kg bucket; 2 per box.				
SHELF LIFE	36 months if kept in original, undamaged packaging				
SAMPLE	200g				

154500

"This product specification sheet maintains its validity as long as it corresponds to the list of 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".