

Gelato

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) Italy Piva 01 622 060 406

Tel. +39 0541 859411 - Fax +39 0541 859412 email: mec3@mec3.it - www.mec3.com



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	14051		TYPE OF PROD	DUCT	PAS	TE		00075
NAME			PASTA ALLA MA	NDORL	Α		_	senza glutine gluten free
	PR	ODUCT I	FOR PROFESSIONAL USE ,	NOT INTEN	IDED FOR RI	ETAIL 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.						
	rS & ALLERGI o Reg. (EU) 1		Almond paste (70%), sug 1)	ar, almond g	rains (10%), f	lavourings.		
COLOUR OF	PRODUCT		<u>May contain traces of sov</u> peanuts and sesame seed Light Hazel brown.		egg, hazelnu	<u>ts, walnuts</u>	, pistachio n	<u>uts,</u>
CHEMICAL-PHYSICAL		NUTRITION FACTS (average values)						
					ACTC / -			
	RACTERIST		N	UTRITION F	ACTS (avera	ge values		
			N		ACTS (avera of product) r 100 g of gela	ito:
CHA HUMIDITY	Max 2	%	N ENERGY	Per 100 g KJ	of product 2393, 5		r 100 g of gel a 0	ito: 0
CHA HUMIDITY FAT	RACTERISTI Max 2 44, 5	% %	ENERGY	Per 100 g KJ kcal	of product 2393, 5 572, 1	Реі 0 0	r 100 g of gela 0 0	0 0
CHA HUMIDITY FAT	Max 2	%	ENERGY	Per 100 g KJ kcal g	of product 2393, 5 572, 1 44, 5	0 0 0 0	r 100 g of gela 0 0 0	0 0 0
CHA HUMIDITY FAT ASHES	RACTERISTI Max 2 44, 5 Max 2 Good in milk	CS % % % x. Cold	ENERGY	Per 100 g KJ kcal	of product 2393, 5 572, 1	Реі 0 0	r 100 g of gela 0 0	0 0
CHA HUMIDITY FAT ASHES	Max 2 44, 5 Max 2	CS % % % x. Cold	ENERGY	Per 100 g KJ kcal g g	of product 2393, 5 572, 1 44, 5	0 0 0 0	r 100 g of gela 0 0 0	0 0 0
CHA HUMIDITY FAT ASHES	RACTERISTI Max 2 44, 5 Max 2 Good in milk	CS % % % x. Cold	ENERGY FAT of which saturates	Per 100 g KJ kcal g	of product 2393, 5 572, 1 44, 5 3, 7	Рен 0 0 0 0	r 100 g of gela 0 0 0 0	0 0 0 0
CHA HUMIDITY FAT ASHES	RACTERISTI Max 2 44, 5 Max 2 Good in milk	CS % % % x. Cold	ENERGY FAT of which saturates CARBOHYDRATE	Per 100 g KJ kcal g g g	of product 2393, 5 572, 1 44, 5 3, 7 20, 3	Per 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0	0 0 0 0
CHA HUMIDITY FAT ASHES	RACTERISTI Max 2 44, 5 Max 2 Good in milk	CS % % % x. Cold	ENERGY FAT of which saturates CARBOHYDRATE of which sugars	Per 100 g KJ kcal g g g g	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9	Per 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0
CHA HUMIDITY FAT ASHES	RACTERISTI Max 2 44, 5 Max 2 Good in milk	CS % % % x. Cold	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN	Per 100 g KJ kcal g g g g g g g	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY	RACTERIST Max 2 44, 5 Max 2 Good in milk preparation	CS % % % x. Cold	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT	Per 100 g KJ kcal g g g g g g g	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY	RACTERIST Max 2 44, 5 Max 2 Good in milk preparation	CS % % % x. Cold	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL	Per 100 g KJ kcal g g g g g g g	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY TOTAL BACTI MOULDS	RACTERIST Max 2 44, 5 Max 2 Good in milk preparation	CS % % % x. Cold	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g	Per 100 g KJ kcal g g g g g g g	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY TOTAL BACTI MOULDS YEASTS ENTEROBACT	RACTERIST Max 2 44, 5 Max 2 Good in milk preparation	K. Cold	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY TOTAL BACTI MOULDS YEASTS ENTEROBACT STAPHYLOCO	RACTERIST Max 2 44, 5 Max 2 Good in milk preparation	K. Cold	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g	Per 100 g KJ kcal g g g g g g g	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY TOTAL BACTI MOULDS YEASTS ENTEROBACT STAPHYLOCO SALMONELLA	RACTERISTI Max 2 44, 5 Max 2 Good in milk preparation.	CS % % & Cold	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g < 20 cfu/g Absent in 25 g	Per 100 g KJ kcal g g g g CHARACTE	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33 RISTICS	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY TOTAL BACTI MOULDS YEASTS ENTEROBACT STAPHYLOCO SALMONELLA	RACTERISTI Max 2 44, 5 Max 2 Good in milk preparation.	CS % % & Cold	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g	Per 100 g KJ kcal g g g g g CHARACTE	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33 RISTICS	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY TOTAL BACTI MOULDS YEASTS ENTEROBACT STAPHYLOCO SALMONELLA The prod	RACTERISTI Max 2 44, 5 Max 2 Good in milk preparation.	CS % % % Cold 5 5 to the E	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation an	Per 100 g KJ kcal g g g g g CHARACTE	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33 RISTICS	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0 0
CHA HUMIDITY FAT ASHES SOLUBILITY TOTAL BACTI MOULDS YEASTS ENTEROBACT STAPHYLOCO SALMONELLA	RACTERISTI Max 2 44, 5 Max 2 Good in milk preparation.	CS % % % % Cold 5 5 5 5 5 5 5 6 7 7 7 7 7 7 7 7 7 7 7 7	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation an food pro	Per 100 g KJ kcal g g g g cHARACTE	of product 2393, 5 572, 1 44, 5 3, 7 20, 3 19, 9 17, 6 0, 33 RISTICS	Per 0 0 0 0 0 0 0 0	r 100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0 0





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"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".

