


PRODUCT SPECIFICATION SHEET

CODE	14052	TYPE OF PRODUCT	PASTE	
NAME	PREMIUM			
	PASTA PISTACCHIO 100% SICILIA C.C			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.				
NAME OF FOOD	Semi-finished pistachio paste for the preparation of artisanal gelato and pastry products.			
DOSAGE FOR USE	80/120g of product + 1 Kg 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)	Pistachio paste Sicilia (99,85%), colour: E141 <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts, peanuts and sesame seeds.</u>			
COLOUR OF PRODUCT	Typical pistachio green. The colour of the product may vary according to the season of harvest.			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
HUMIDITY	Max 2 %	ENERGY	KJ 2374	0, 0
FAT	44, 8 %		kcal 567	0, 0
ASHES	Max 3 %	FAT	g 44, 8	0, 0
SOLUBILITY	Good in milk, prepared cold	of which saturates	g 5, 4	0, 0
		CARBOHYDRATE	g 29, 4	0, 0
		of which sugars	g 7, 7	0, 0
		PROTEIN	g 20, 9	0, 00
		SALT	g 0, 00	0, 00
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD	< 30000 cfu/g			
MOULDS	< 500 cfu/g			
YEASTS	< 500 cfu/g			
ENTEROBACTERIA	< 200 cfu/g			
STAPHYLOCOCCUS AUREUS	< 100 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	24 months if kept in original, undamaged packaging
SAMPLE	100 g

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