


PRODUCT SPECIFICATION SHEET

CODE	14056	TYPE OF PRODUCT	PASTE			
NAME	PASTA VANIGLIA PREMIUM					
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE						
NAME OF PRODUCT	Semi-finished vanilla flavoured paste product for the preparation of artisanal gelato and for pastry products.					
DOSAGE FOR USE	15/20g of product + 1 Kg of White base					
HOW TO HANDLE	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.					
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, glucose syrup, sweetened condensed milk , water, flavourings, natural flavourings, salt, vanilla seeds, thickeners: agar-agar, pectin, disodium diphosphate, colours: paprika extract, Madagascar Bourbon vanilla extract (0, 1%). <u>May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, pistachio nuts , peanuts and sesame seeds.</u>					
COLOUR OF PRODUCT	Opaque yellow					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ	1158,1	0	0
FAT	1,8 %		kcal	276,8	0	0
ASHES	Max 1 %	FAT	g	1,8	0	0
SOLUBILITY	Good prepared cold in milk or water	of which saturates	g	0,9	0	0
pH	5,7+/-0,2	CARBOHYDRATE	g	62,9	0	0
		of which sugars	g	48,1	0	0
		PROTEIN	g	1,7	0	0
		SALT	g	0,97	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	4,5 Kg tinplate tin; 2 per box					
SHELF LIFE	24 months if kept in original, undamaged packaging.					
SAMPLE	100 g					

"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".

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