

Gelato

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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

CODE	14063	TYPE OF PRO	ODUCT	ЈСТ РА			senza		
NAME		NOCCIOLO		SA®			glutine gluten free		
	PRODUC	FOR PROFESSIONAL U	SE , NOT INTE	NDED FOR R	ETAIL SAL	E.			
		Somi finished bazalaut	and cocoa nac	to product fo	variogativ	a articanal	golato ar		
NAME OF FOOD		Semi-finished hazelnut and cocoa paste product for variegating artisanal gelato ar for filling semifreddi, desserts and cakes.							
DOSAGE FOR USE		Use the product as it is or 80/100g of product + 1Kg 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	•	•	o direct sur	light.			
	TS & ALLERGENS	Sugar vegetable oils a	nd fats (sunflow	ver nalm) h a	zelnut nast	te (10%) wi	hev		
(according to Reg. (EU)		Sugar, vegetable oils and fats (sunflower, palm), hazelnut paste (10%), whey powder, cocoa powder, skimmed milk powder, lactose , milk proteins, emulsifier:							
1169/2011)		soy lecithin, flavourings.							
		May contain eggs, alm	onds. walnuts.	cashews, pis	tachio nuts	. peanuts ar	nd sesam		
		seeds.							
COLOUR OF	PRODUCT	Brown							
CHEIV	IICAL-PHYSICAL				go valuos)				
CHARACTERISTICS		NUTRITION FACTS (average values)							
				of product		100 g of gela			
HUMIDITY FAT	Max 1 % 35,7 %	ENERGY	KJ kcal	2344,0 560,2	0 0	0 0	0 0		
ASHES	Max 2 %	FAT	g	35,7	0	0	0		
		of which saturates	g	6,2	0	0	0		
SOLUBILITY	Good prepared cold	CARBOHYDRATE	0	-,-	-	-	-		
SOLUBILITY	in milk			54,0	0	0	0		
		<i>.</i>	g	52.6	0	0	0		
		of which sugars	g	52,6	0	0	0		
		PROTEIN SALT	g	4,7 0,1	0 0	0 0	0 0		
		MICROBIOLOGIC		-	0	0	0		
TOTAL BACT	ERIAL LOAD	< 5000 cfu/g		LINISTICS					
MOULDS		< 100 cfu/g							
YEASTS		< 100 cfu/g							
ENTEROBACTERIA		< 100 cfu/g							
STAPHYLOCOCCUS AUREUS		< 20 cfu/g							
SALMONELL		Absent in 25 g							
The produ	uct conforms to the	EC 1881/2006 regulation food	and its subse products.	quent updat	es- concern	ing contan	ninants ir		
	<u> </u>	6Kg tin; 2 per box							
TYPE OF PAC	KAGING 6Kg ti	1, 2 pci box							
TYPE OF PAC		onths if kept in original, un	damaged packa	aging					





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245600

"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".

