

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 1407	76	TYPE OF PRODU	JCT	PAS	TE		
NAME		PASTA LIQUI	RIZIA	senza glutine gluten free			
	PRODUCT I	FOR PROFESSIONAL USE ,	NOT INTE	NDED FOR R	ETAIL SAL	Ε.	
NAME OF FOOD DOSAGE FOR USE		Semi-finished liquorice flavoured paste product for the preparation of artisanal gelato and for pastry products. 60g 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 sources and do not expose to direct sunlight.					
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)		Sugar, glucose syrup, water, liquorice powder (9%), humectant: sorbitol, colours:caramel (E150c), flavourings, modified starch, sunflower seed oil, emulsifier E471.					
		May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.					
COLOUR OF PRODUC	т	Brown					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
				of product		100 g of gela	
HUMIDITY Max		ENERGY	KJ	1049	0	0	0
FAT 1,3 ASHES 1	% %	FAT	kcal	250,7	0 0	0	0 0
		of which saturates	g g	1,3 0,4	0	0	0
	repared cold	or which saturates	ъ		-	-	-
		CARBOHYDRATE	g	56,8	0	0	0
pH 5	5 +/-0,2	of which sugars	g	41,5	0	0	0
		PROTEIN SALT	g	0	0 0	0	0
		JALI	g	0,02	0	0	0
		MICROBIOLOGICAL	CHARACTE				
TOTAL BACTERIAL LOA	D	MICROBIOLOGICAL	CHARACTE	RISTICS			
	١D	< 5000 cfu/g	CHARACTE	RISTICS			
MOULDS	D		CHARACTE	RISTICS			
MOULDS YEASTS	D	< 5000 cfu/g < 100 cfu/g	CHARACTE	RISTICS			
MOULDS YEASTS ENTEROBACTERIA		< 5000 cfu/g < 100 cfu/g < 100 cfu/g	CHARACTE	RISTICS			
MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AUI SALMONELLA	REUS	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g					
MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AUI SALMONELLA	REUS	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation and	t its subseq		es- concern	ing contam	inants in
YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AUI SALMONELLA The product confo	REUS rms to the E	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation and food prod	t its subseq		es- concern	ing contam	inants in
MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AUI SALMONELLA	REUS rms to the Eq 2,5Kg bi	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation and	l its subseq ducts.	quent update	es- concern	ing contam	inants in

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"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".

