



PRODUCT SPECIFICATION SHEET

CODE 14083 TYPE OF PRODUCT VARIEGATE

NAME MECROCK

senza glutine gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for variegating artisanal gelato and for the filling of

semifreddi, desserts and cakes.

Hazelnut and cocoa flavoured paste.

DOSAGE FOR USE As it is.

HOW TO HANDLEHandle 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, sunflower seed oil, hazelnut grains, hazelnut paste, skimmed milk powder,

cocoa powder, vegetable fats (palm), emulsifier: soy lecithin, flavourings.

May contain traces of egg, almonds, walnuts, pistachio nuts, peanuts and sesame

seed.

COLOUR OF PRODUCT Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)						
			Per 100 g	Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 5 %	ENERGY	KJ	2449,1	0	0, 0	0	
FAT	41,9 %		kcal	585,4	0	0, 0	0	
ASHES	Max 4 %	FAT	g	41,9	0	0, 0	0	
SOLUBILITY	Use the product as it is	of which saturates	g	6,5	0	0, 0	0	
		CARBOHYDRATE	g	44,9	0	0, 0	0	
		of which sugars	g	43,4	0	0, 0	0	
		PROTEIN	g	5,8	0	0, 00	0	
		SALT	g	0, 05	0	0, 00	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 a		

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.

TYPE OF PACKAGING 6Kg tinplate tin; 2 per box

SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE 200g







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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

068500

"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".



