


PRODUCT SPECIFICATION SHEET

CODE	14087	TYPE OF PRODUCT	VARIEGATE			
NAME	VARIEGATO COCCOMIO					
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished paste product with hazelnut, cocoa and coconut flakes for the preparation of artisanal gelato and for filling semi-frozen desserts and cakes in pastry.					
DOSAGE FOR USE	As it is.					
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, sunflower seed oil, coconut flakes (20%), cocoa powder (8,9%), hazelnut paste (6,4%), wh ey powder, skimmed milk powder, lactose , emulsifier: soy lecithin, milk proteins, flavourings. <u>May contain traces of egg, almonds, walnuts, pistachios, peanuts and sesame seeds.</u>					
COLOUR OF PRODUCT	Brown					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 1 %	ENERGY	KJ	2380,6	0	0
FATS	41 %		kcal	569,0	0	0
ASHES	Max 2 %	FATS	g	41,0	0	0
		of which saturated fatty acids	g	14,8	0	0
		CARBOHYDRATES	g	42,8	0	0
		of which sugars	g	41,4	0	0
		PROTEINS	g	5,2	0	0
		SALT	g	0,17	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 bucket; 2 per box					
SHELF LIFE	24 months if kept in original, undamaged packaging					
SAMPLE	200 g					



The Genuine Company

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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

149500



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 in the label concerns the customer using the product itself.

