


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14088</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>	
<b>NAME</b>	<b>PASTA PANNA COTTA</b>			
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>				
<b>NAME OF FOOD</b>	Semi-finished panna cotta flavour paste product for use in the preparation of artisanal gelato and for pastry products.			
<b>DOSAGE FOR USE</b>	40g of product + 1 Kg of White base			
<b>HOW TO HANDLE</b>	Handle the product using clean, dry utensils. Close the package properly after use, removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.			
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Glucose syrup, sweetened condensed <b>milk</b> , sugar, water, flavourings, modified starch, thickeners: carrageenan.  <u>May contain traces of soybeans, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>			
<b>COLOUR OF PRODUCT</b>	Pale brown			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
<b>HUMIDITY</b>	Max 28 %	<b>ENERGY</b>	<b>KJ</b>	1236,2
<b>FAT</b>	2,3 %		<b>kcal</b>	295,5
<b>ASHES</b>	Max 0,5 %	<b>FAT</b>	<b>g</b>	2,3
<b>SOLUBILITY</b>	Good prepared cold in milk	<b>of which saturates</b>	<b>g</b>	1,2
<b>pH</b>	5,7+/-0,2	<b>CARBOHYDRATES</b>	<b>g</b>	66,6
		<b>of which sugars</b>	<b>g</b>	47,1
		<b>PROTEIN</b>	<b>g</b>	2,2
		<b>SALT</b>	<b>g</b>	0,1
MICROBIOLOGICAL CHARACTERISTICS				
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g			
<b>MOULDS</b>	< 100 cfu/g			
<b>YEASTS</b>	< 100 cfu/g			
<b>ENTEROBACTERIA</b>	< 100 cfu/g			
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g			
<b>SALMONELLA</b>	Absent in 25 g			
<b><i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i></b>				
<b>TYPE OF PACKAGING</b>	2,5 Kg bucket; 2 per box			
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging.			
<b>SAMPLE</b>	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

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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 in the label concerns the customer using the product itself.

