

PRODUCT SPECIFICATION SHEET

CODE	14089	TYPE OF PRODUCT	PASTE	
NAME	PASTA WHISKY CREAM CONCENTRATA			

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and for pastry products
DOSAGE FOR USE	50g product + 1Kg white base
HOW TO HANDLE	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.
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, glucose syrup, water, flavourings, whisky (1%), thickeners: pectin, agar-agar, colour: paprika extract, natural flavouring. <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>
COLOUR OF PRODUCT	Pale brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 32 %	ENERGY	KJ 1156	0	0
FATS	0 %		kcal 272	0	0
ASHES	0,1 Max %	FATS	g 0,0	0	0
SOLUBILITY	Good prepared cold in milk	of which saturates	g 0	0	0
pH	4 ± 0,2	CARBOHYDRATES	g 68,0	0	0
Alcohol vol.	3,16 °	of which sugars	g 53,0	0	0
		PROTEIN	g 0,0	0	0
		SALT	g 0,02	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

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

TYPE OF PACKAGING	4,5 kg buckets; 2 per box
SHELF LIFE	24 months if kept in original, undamaged packaging.
SAMPLE	200 g

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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



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.

