

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14090</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>
<b>NAME</b>	<b>PASTA CAFFE' CONCENTRATA</b>		

**PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.**

**NAME OF FOOD** Semi-finished paste product for use in the preparation of artisanal gelato and pastry products.

**DOSAGE FOR USE** 20g of product + 1 Kg of White base

**HOW TO HANDLE** Handle the product with clean, dry utensils. 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, water, glucose syrup, colour: caramel (E150c), flavourings, soluble coffee (10%), modified starch.

May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts, sesame seed.

**COLOUR OF PRODUCT** Black

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 35 %	<b>ENERGY</b>	<b>KJ</b> 1109	0	0
<b>FATS</b>	0 %		<b>kcal</b> 265	0	0
<b>ASHES</b>	Max 1 %	<b>FAT</b>	<b>g</b> 0	0	0
<b>SOLUBILITY</b>	Good prepared cold in milk	<b>of which saturates</b>	<b>g</b> 0	0	0
<b>pH</b>	4,2+/-0,3	<b>CARBOHYDRATE</b>	<b>g</b> 50,2	0	0
		<b>of which sugars</b>	<b>g</b> 37,2	0	0
		<b>PROTEIN</b>	<b>g</b> 2,1	0	0
		<b>SALT</b>	<b>g</b> 0,7	0	0

### 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

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

<b>TYPE OF PACKAGING</b>	2,5 Kg bucket; 2 per box
<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging.
<b>SAMPLE</b>	100 g

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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".