



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

## PRODUCT SPECIFICATION SHEET

CODE 14092 TYPE OF PRODUCT PASTE

NAME BIANCOCIOC

senza glutine gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished white chocolate flavoured paste product for the preparation of

artisanal gelato and pastry products.

**DOSAGE FOR USE** 100/130g of product + 1kg white Base.

**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, skimmed **milk** powder, vegetable fats (palm), powdered **cream**, flavourings, cocoa butter, emulsifier: soy lecithin.

May contain traces of eggs, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and

sesame seeds.

COLOUR OF PRODUCT White

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)						
			Per 100 g	Per 100 g of product		Per 100 g of gelato:		
Max 1	%	ENERGY	KJ	2484,7	0	0	0	
40,6	%		kcal	593,9	0	0	0	
1,5	%	FAT	g	40,6	0	0	0	
Good prepared cold in milk	ared cold	of which saturates	g	10	0	0	0	
		CARBOHYDRATE	g	51,1	0	0	0	
	/	of which sugars	g	49,7	0	0	0	
		PROTEIN	g	6,1	0	0	0	
		SALT	g	0, 2	0	0	0	
	Max 1 40,6 1,5 Good prep	Max 1 % 40,6 % 1,5 % Good prepared cold	Max 1 % ENERGY 40,6 % 1,5 % FAT  Good prepared cold in milk  / of which saturates CARBOHYDRATE of which sugars PROTEIN	Max 1 % ENERGY KJ 40,6 % kcal 1,5 % FAT g  Good prepared cold in milk  / of which saturates cARBOHYDRATE g of which sugars p PROTEIN g	NUTRITION FACTS (average   NUTRITION FACTS (average   Nutrition   Nutrition	NUTRITION FACTS (average values   NUTRITION FACTS (average values   Per 100 g of product   Per 100,6 %   Reserve   Per 100 g of product   Per 100,6 %   Reserve   Re	NUTRITION FACTS (average values)   Numarian   Per 100 g of product   Per 100 g of gels	

## 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 6 Kg tin; 2 per box.

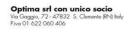
SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE 200g

141600







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