

NGREDIENTI 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 PATISSER

PRODUCT SPECIFICATION SHEET

CODE **TYPE OF PRODUCT** 14097 **PASTE**

TOBLE' NAME



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for the preparation of artisanal gelato and pastry

products.

DOSAGE FOR USE 100/150g of product + 1 Kg of White base

HOW TO HANDLE Handle the product using 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)

Nougat grains (glucose syrup, sugar, almonds, honey, hazelnut, powdered egg whites, flavourings), cocoa powder, sunflower seed oil, hazelnut paste, vegetable

fats (palm), emulsifier: soy lecithin, flavourings, natural flavourings, cocoa extract,

salt.

May contain traces of milk, walnuts, pistachio nuts and peanuts.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
				Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 1	%	ENERGY	KJ	2081,9	0	0	0
FAT	28,3	%		kcal	497,6	0	0	0
ASHES	Max 2	%	FAT	g	28,3	0	0	0
			of which saturates	g	4,8	0	0	0
SOLUBILITY	Good in milk		CARBOHYDRATE	g	50,4	0	0	0
			of which sugars	g	37,2	0	0	0
			PROTEIN	g	6,8	0	0	0
			SALT	g	0,03	0	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.

4 Kg buckets; 2 per box TYPE OF PACKAGING

24 months if kept in original, undamaged packaging. SHELF LIFE

150 g SAMPLE











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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".



