

PRODUCT SPECIFICATION SHEET

CODE	14118	TYPE OF PRODUCT	PASTE			
NAME	PASTA WAFER					
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished paste product with wafer for the preparation of artisanal gelato and for pastry products.					
DOSAGE FOR USE	80g of product + 1 Kg of White base. Cold preparation.					
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)	Sunflower seed oil, sugar, whey powder, wafer (13%) (wheat flour, vegetable oil (palm), salt, emulsifier: sunflower lecithin, salt, raising agent: E500), hazelnut paste, vegetable fats (palm), cocoa powder, flavourings. <u>May contain traces of soybeans, eggs, almonds, walnuts, cashews, pistachio nuts, peanuts and sesame seeds.</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 3 %	ENERGY	KJ	2600,9	0	0,0
FAT	48,1 %		kcal	621,6	0	0,0
ASHES	Max 3 %	FAT	g	48,1	0	0,0
SOLUBILITY	Good prepared cold in milk	of which saturates	g	5,4	0	0,0
		CARBOHYDRATE	g	41,6	0	0,0
		of which sugars	g	30,5	0	0,0
		PROTEIN	g	5,0	0	0,00
		SALT	g	0,0	0	0,00
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						
TYPE OF PACKAGING	4 Kg bucket; 2 per box. KIT WAFER - 14351 - no. 1 bucket of Pasta Wafer 14118 + no.1 x 5Kg tin of Variegated Wafer code 14349					
SHELF LIFE	24 months if kept in original, undamaged packaging.					
SAMPLE	200 g					



The Genuine Company

Optima srl con unico socio
Via Gaggio, 72 - 47832 S. Clemente (RN) Italy
P.Iva 01 622 060 406

Tel. +39 0541 850411 - Fax +39 0541 850412
email: mec3@mec3.it - www.mec3.com



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

195600



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.

