



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 14143 TYPE OF PRODUCT VARIEGATE

NAME FIORDILAMPONE

glutine gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for variegating artisanal gelato and for filling

semifreddi, desserts and cakes.

DOSAGE FOR USE As it is.

HOW TO HANDLEWe recommend mixing the product delicately and accurately before use using a dry

spatula. 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, glucose syrup, water, frozen raspberry puree (10%), vegetable fibre

(inulin), dehydrated raspberries (5%), acidifiers: citric acid, malic acid, thickener: agaragar, pectin, flavouring, preservative: potassium sorbate, natural flavouring, colours:

anthocyanins.

May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and

pistachio nuts.

COLOUR OF PRODUCT Purple red

ICAL-PHYSICAL RACTERISTICS	NUTRITION FACTS (average values)			
		Per 100 g	of product	Per 100 g of gelato:
Max 31 %	ENERGY	KJ	1042	0
0 %		kcal	245	0
Max 1 %	FAT	g	0	0
	of which saturates	g	0	0
	CARBOHYDRATE	g	61	0
2,9+/-0,2	of which sugars	g	43	0
	PROTEIN	g	0	0
	SALT	g	0, 02	0
	Max 31 % 0 % Max 1 %	Max 31 % ENERGY 0 % Max 1 % FAT of which saturates CARBOHYDRATE of which sugars PROTEIN	Max 31 % ENERGY KJ Max 1 % FAT g of which saturates g CARBOHYDRATE g 2,9+/-0,2 of which sugars pROTEIN g	NUTRITION FACTS (average

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 4Kg tinplate tin; 2 per box.

SHELF LIFE 24 months if kept in original, undamaged packaging







Tel. +39 0541 859411 - Fax +39 0541 859412 email: mec3@mec3.it - www.mec3.com



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SAMPLE 160g

039600



MEO 3