

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 PATISSERI



## PRODUCT SPECIFICATION SHEET

CODE 14144 TYPE OF PRODUCT PASTE

NAME PASTA VANIGLIA DELICIOUS



## 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** 30g of product + 1 Kg 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, glucose syrup, water, flavourings, vanilla seeds, colours: caramel (E150c), paprika extract, salt, thickeners: agar-agar, pectin, natural flavourings, extract of

Bourbon Vanilla from Madagascar (0,1%).

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

pistachio nuts.

COLOUR OF PRODUCT Pale yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g	of product	Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ	1093	0, 0	
FATS	0 %		kcal	257	0, 0	
ASHES	Max 1 %	FAT	g	0	0, 0	
		of which saturates	g	0	0, 0	
<b>SOLUBILITY</b> Go	Good in milk	CARBOHYDRATE	g	64	0, 0	
рН	4,7+/-0,5	of which sugars	g	49	0, 0	
		PROTEIN	g	0	0, 00	
		SALT	g	0,62	0, 00	
AMERICAN COLONIA CHARACTERISTICS						

## 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 4,5 Kg buckets; 2 per box.

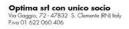
SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE 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".



