



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 14168A TYPE OF PRODUCT VARIEGATE

NAME FIORDIMANGO



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 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)

Sugar, glucose syrup, water, frozen concentrated mango puree (10%), lyophilized mango in pieces (7%), vegetable fibre (inulin), acidifiers: citric acid, malic acid, thickeners: agar-agar, pectin, colours: turmeric, paprika extract, flavouring,

preservative: potassium sorbate.

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

pistachio nuts.

COLOUR OF PRODUCT Orange yellow

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)						
				Per 100 g	Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 30	%	ENERGY	KJ	1122	0	0	0	
FATS	0	%		kcal	265	0	0	0	
ASHES	Max 1	%	FATS	g	0	0	0	0	
			of which saturates	g	0	0	0	0	
			CARBOHYDRATE	g	64	0	0	0	
рН	4+/-0	,5	of which sugars	g	42	0	0	0	
			PROTEIN	g	0	0	0	0	
			SALT	g	0, 02	0	0	0	

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 5 Kg bucket; 2 per box.

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







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SAMPLE 200 g

140600



