


PRODUCT SPECIFICATION SHEET

CODE	14174	TYPE OF PRODUCT	VARIEGATE				
NAME	DI FIORE IN FIORE® VARIEGATO						
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD	Semi-finished paste product ideal for variegating artisanal gelato and for filling <i>semifreddi</i> and cakes.						
DOSAGE FOR USE	As desired. To be used 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, water, glucose syrup, honey, vegetable fibre (inulin), natural flavouring, thickeners: agar-agar, pectin, colours: caramel (E150c), turmeric, carotenes, flavouring, preservatives: potassium sorbate. <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>						
COLOUR OF PRODUCT	Dark yellow						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
HUMIDITY	Max 30 %	ENERGY	KJ	1137	0	0	0
FAT	0 %		kcal	268	0	0	0
ASHES	Max 0,2 %	FAT	g	0	0	0	0
SOLUBILITY	The product must be used as it is	of which saturates	g	0	0	0	0
pH	5,5+/-0,5	CARBOHYDRATE	g	65	0	0	0
		of which sugars	g	45	0	0	0
		PROTEIN	g	0	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						
<i>The product conforms to the EC 1831/2003 regulation and its subsequent updates- concerning contaminants in food products.</i>							
TYPE OF PACKAGING	5 Kg bucket; 2 per box						

SHELF LIFE	24 months if kept in original, undamaged packaging.
SAMPLE	200 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 in the label concerns the customer using the product itself.

