

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14178</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>
<b>NAME</b>	<b>FIORDICASSIS - RIBES NERO</b>		

**PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.**

**NAME OF FOOD** Semi-finished paste product for variegating artisanal gelato and for filling *semifreddi* and cakes.

**DOSAGE FOR USE** As it is

**HOW TO HANDLE** Handle the product using clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to the sunlight.

**INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)** Sugar, frozen blackcurrant (26%), glucose syrup, water, maltodextrin, concentrated blueberry juice, acidifier: citric acid, malic acid, thickener: agar-agar, flavourings, colours: anthocyanins.

May contain soybeans, milk, eggs, almonds, hazelnuts, nuts and pistachio nuts.

**COLOUR OF PRODUCT** Deep purple

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 33 %	<b>ENERGY</b>	<b>KJ</b> 1115,0	0	0,0 0
<b>FAT</b>	0 %		<b>kcal</b> 262,0	0	0,0 0
<b>ASHES</b>	Max 0,06 %	<b>FAT</b>	<b>g</b> 0,0	0	0,0 0
		of which saturates	<b>g</b> 0,0	0	0,0 0
		<b>CARBOHYDRATES</b>	<b>g</b> 64,0	0	0,0 0
<b>pH</b>	4+/-0,5	of which sugars	<b>g</b> 52,0	0	0,0 0
		<b>PROTEIN</b>	<b>g</b> 0,0	0	0,00 0
		<b>SALT</b>	<b>g</b> 0,00	0	0,00 0

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEASTS</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

*The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.*

<b>TYPE OF PACKAGING</b>	2, 5 Kg bucket: 2 per box
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging.
<b>SAMPLE</b>	200 g

244600

"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".