

PRODUCT SPECIFICATION SHEET

CODE	14206A	TYPE OF PRODUCT	PASTE	
NAME	PASTA MELAGRANA			

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.

HOW TO HANDLE 100 g product + 1 L water + 300 g sugar +50 g Supergelmix or 65 g + 1 Kg Fruit Base. We recommend adding 3/5 g of Softin.

HOW TO HANDLE Handle the product using clean, dry utensils. Close the packaging 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) Glucose syrup, sugar , water, acidifiers (citric acid, malic acid, mono sodium citrate, tartrate of potassium and sodium), maltodextrin, concentrated pomegranate juice 6, 0% , flavourings, colours (anthocyanins, caramel (E150c)) thickener(pectin).

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

COLOUR OF PRODUCT Red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
PH	2+/-0,3	ENERGY	KJ 986
Solubility	Good in water		Kcal 232
		FATS	g 0,00
		of which saturates	g 0,00
		CARBOHYDRATE	g 58,00
		of which sugars	g 38,00
		PROTEIN	g 0,00
		SALT	g 0,18

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 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 1831/2006 regulation and its subsequent updates- concerning contaminants in food



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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

TYPE OF PACKAGING	3 Kg bucket; No. 2 per Box.
SHELF LIFE	24 months if kept in original undamaged packaging.
SAMPLE	200g

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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.

