

## PRODUCT SPECIFICATION SHEET

CODE	14219	TYPE OF PRODUCT	VARIEGATE
NAME	<b>VARIEGATO MAMMA QUE BUENA</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, desserts and cakes . Hazelnut, cocoa and wafer flavoured paste.
DOSAGE FOR USE	As it is
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, seed oil (sunflower, palm), <b>hazelnut</b> paste, cocoa powder, skimmed <b>milk</b> powder, wafer ( <b>wheat</b> flour, vegetable oil (palm), emulsifier: sunflower lecithin, salt, raising agent: E500), <b>lactose</b> , emulsifier: <b>soy</b> lecithin, <b>milk</b> proteins, flavourings.  <u>May contain traces of egg, almonds, walnuts, cashews, pistachio nuts, peanuts and sesame seeds</u>

COLOUR OF PRODUCT Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100 g of gelato:
HUMIDITY	Max 1 %	ENERGY	KJ 2275,4	0
FATS	33,5 %		kcal 523	0
ASHES	Max 1 %	FATS	g 33,5	0
		of which saturated fatty acids	g 5,6	0
SOLUBILITY	/	CARBOHYDRATES	g 53,2	0
		of which sugars	g 48,8	0
		PROTEINS	g 5,2	0
		SALT	g 0,12	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

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

TYPE OF PACKAGING 5 Kg tin; 2 per box.

<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging
<b>SAMPLE</b>	200g

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