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



CODE 14220 TYPE OF PRODUCT PASTE

NAME MISTER NICO® PASTA



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

PRODUCT SPECIFICATION SHEET

NAME OF PRODUCT Semi-finished paste product for the preparation of MISTER NICO® artisanal gelato to

be variegated with MISTER NICO® VARIEGATO and to enrich wih LA GRANELLA DI

MISTER NICO®.

**DOSAGE FOR USE** 100g of product + 1kg white Base.

**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)

Peanut paste, vegetable fats (palm), salt.

May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio

nuts, peanuts and sesame seed.

COLOUR OF PRODUCT Peanut brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
			Per 100 g	of product	Per 100 g of gelato:
HUMIDITY	Max 10 %	ENERGY	KJ	2629,2	0
FATS	50,5 %		kcal	628,4	0
ASHES	Max 5 %	FATS	g	50,5	0
	Good prepared warr	of which saturated fatty acids	g	9,4	0
SOLUBILITY	or cold, better if mixed.	CARBOHYDRATES	g	15,2	0
		of which sugars	g	3,8	0
		PROTEINS	g	24,3	0
		SALT	g	1,7	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 4Kg bucket; 2 per box.

SHELF LIFE 18 months if kept in original, undamaged packaging

SAMPLE 200g

061500











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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 on the label concerns the customer using the product itself".



