


PRODUCT SPECIFICATION SHEET

CODE	14225	TYPE OF PRODUCT	VARIEGATE
NAME	MISTER NICO® VARIEGATO		
			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.			
NAME OF FOOD	Spreadable cream ideal for pastry preparations for filling semifreddi, desserts and cakes. For variegating the artisanal gelato MISTER NICO® prepared with MISTER NICO® PASTE and enriched with MISTER NICO® GRAINS.		
DOSAGE FOR USE	Use the product exactly 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, peanut grains, vegetable oil (sunflower, palm, peanut), hazelnut paste, cocoa powder, skimmed milk powder, lactose , emulsifier: soy lecithin, salt, milk proteins, flavourings. <u>May contain traces of egg, almonds, walnuts, pistachio nuts and sesame seeds.</u>		
COLOUR OF PRODUCT	Dark brown		
CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)		
		Per 100 g of product	Per 100 g of gelato:
HUMIDITY Max 1,5 %	ENERGY	KJ 2426,6	0 0 0
FATS 40,3 %		kcal 580	0 0 0
ASHES Max 2,5 %	FAT	g 40,3	0 0 0
	of which saturates	g 6,3	0 0 0
	CARBOHYDRATE	g 39,4	0 0 0
	of which sugars	g 35,8	0 0 0
	PROTEIN	g 12,2	0 0 0
	SALT	g 0,1	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 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>			
TYPE OF PACKAGING	4Kg buckets; 2 per box.		
SHELF LIFE	18 months if kept in original, undamaged packaging		

SAMPLE

200g

119500

"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".