

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

## 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, cacoa powder, skimmed **milk** powder, **lactose**, emulisfier: **soy** lecithin, salt, **milk** proteins,

owder, skinnined **milk** powder, **iactose**, emulisher. **soy** led

flavourings.

May contain traces of egg, almonds, walnuts, pistachio nuts and sesame seeds.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)						
				Per 100 g	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		

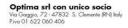
The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food products.

TYPE OF PACKAGING 4Kg buckets; 2 per box.

SHELF LIFE 18 months if kept in original, undamaged packaging







Tel. +39 0541 859411 - Fax +39 0541 859412



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

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".



