


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14270</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>				
<b>NAME</b>	<b>PASTA COLA</b>						
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>							
<b>NAME OF PRODUCT</b>	Cola-flavoured semi-finished paste product for the preparation of artisanal gelato and for pastry products.						
<b>DOSAGE FOR USE</b>	100g of product + 1 l of water + 300g of sugar + 50g of Supergelmix or 65g + 1Kg of fruit Base. We recommend adding 3/5g of Softin.						
<b>HOW TO HANDLE</b>	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.						
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Glucose syrup, sugar, water, colours: caramel (E150c), acidifiers: citric acid, malic acid, phosphoric acid, modified starch, flavourings.  <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>						
<b>COLOUR OF PRODUCT</b>	Dark brown						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
<b>HUMIDITY</b>	Max 31 %	<b>ENERGY</b>	<b>KJ</b>	1135,4	0	0,0	0
<b>FATS</b>	0 %		<b>kcal</b>	271,4	0	0,0	0
<b>ASHES</b>	Max 0,5 %	<b>FATS</b>	<b>g</b>	0,0	0	0,0	0
<b>SOLUBILITY</b>	Good prepared cold in water	<b>of which saturated fatty acids</b>	<b>g</b>	0,0	0	0,0	0
<b>pH</b>	1 +/- 0,2	<b>CARBOHYDRATES</b>	<b>g</b>	62,7	0	0,0	0
		<b>of which sugars</b>	<b>g</b>	45,4	0	0,0	0
		<b>PROTEINS</b>	<b>g</b>	0,01	0	0,00	0
		<b>SALT</b>	<b>g</b>	0,75	0	0,00	0
MICROBIOLOGICAL CHARACTERISTICS							
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g						
<b>MOULDS</b>	< 100 cfu/g						
<b>YEASTS</b>	< 100 cfu/g						
<b>ENTEROBACTERIA</b>	< 100 cfu/g						
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g						
<b>SALMONELLA</b>	Absent in 25 g						
<b>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</b>							
<b>TYPE OF PACKAGING</b>	4,5 Kg bucket; 2 per box						
<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging						
<b>SAMPLE</b>	200g						



**Optima srl con unico socio**  
Via Gaggio, 72 - 47832 S. Clemente (RN) Italy  
P.Iva 01 622 060 406

Tel. +39 0541 859411 - Fax +39 0541 859412  
email: [mec3@mec3.it](mailto:mec3@mec3.it) - [www.mec3.com](http://www.mec3.com)



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

046600



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.

