


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14280</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>				
<b>NAME</b>	<b>PASTA CANNELLA</b>						
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>							
<b>NAME OF FOOD</b>	Semi-finished paste product with cinnamon flavour for use in the preparation of artisanal gelato and for pastry products.						
<b>DOSAGE FOR USE</b>	60g of product + 1 Kg of White base						
<b>HOW TO HANDLE</b>	Handle the product with clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to the sunlight.						
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Sugar, glucose syrup, water, modified starch, colours, caramel (E150c), natural flavoring, flavourings, cinnamon powder (0,5%), vanilla seeds.						
	<u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>						
<b>COLOUR OF PRODUCT</b>	Brown						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
			Per 100 g of product		Per 100 g of gelato:		
<b>HUMIDITY</b>	Max 30 %	<b>ENERGY</b>	<b>KJ</b>	1173,0	0	0	0
<b>FATS</b>	0 %		<b>kcal</b>	280,4	0	0	0
<b>ASHES</b>	0,3 %	<b>FATS</b>	<b>g</b>	0,0	0	0	0
<b>SOLUBILITY</b>	Good prepared cold in milk	<b>of which saturated fatty acids</b>	<b>g</b>	0,0	0	0	0
<b>pH</b>	4,4+/-0,2	<b>CARBOHYDRATES</b>	<b>g</b>	69,5	0	0	0
		<b>of which sugars</b>	<b>g</b>	53,5	0	0	0
		<b>PROTEINS</b>	<b>g</b>	0,03	0	0	0
		<b>SALT</b>	<b>g</b>	0,02	0	0	0
<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</b>							
<b>TYPE OF PACKAGING</b>	2,5 Kg buckets; 2 per box						
<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging.						
<b>SAMPLE</b>	200 g						

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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



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.

