


PRODUCT SPECIFICATION SHEET

CODE	14282	TYPE OF PRODUCT	PASTE	
NAME	PASTA MASCARPONE PREMIUM			

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and for pastry products
DOSAGE FOR USE	150 g product + 1Kg white base. Hot or cold preparation.
HOW TO HANDLE	Handle the product with clean, dry utensils. Close the package 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)	Mascarpone cheese (40%), sugar, pasteurized egg yolk, dextrose, alcohol, water, modified starch, natural flavourings, salt, flavourings, emulsifiers: E472b, E477, glucose syrup, soybean flour, colours: carotenes. <u>May contain traces of almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>
COLOUR OF PRODUCT	Cream yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
HUMIDITY	Max 31 %	ENERGY	KJ	1677,6	0	0	0
FAT	22,9 %		kcal	401	0	0	0
ASHES	Max 1 %	FAT	g	22,9	0	0	0
SOLUBILITY	Good in water	of which saturates	g	1,5	0	0	0
pH	5,9 ± 0,3	CARBOHYDRATE	g	35,1	0	0	0
		of which sugars	g	33,8	0	0	0
		PROTEIN	g	5,4	0	0	0
		SALT	g	0,4	0	0	0

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 10000 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	4,2 Kg premium tinplate tin; 2 per box
SHELF LIFE	18 months if kept in original, undamaged packaging.

SAMPLE

200 g

197500

#####



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.

