

Gelato

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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

CODE	14295	TYPE OF PRODU	JCT VARIE		GATE	Se	glutine gluten free	
NAME		FIORDIRO	SA	Α		gli		
	PRODUCT	OR PROFESSIONAL USE,		NDED FOR R	ETAIL SAI	.E.		
NAME OF FOOD		Semi-finished paste product with a rose flavour for variegating artisanal gelato and for filling semifreddi dessert and cakes .						
DOSAGE FOR USE		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)		Glucose syrup, sugar, water, maltodextrin, thickeners: pectin, agar-agar, acidifier: citric acid, flavourings, colours: anthocyanins.						
		<u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.</u>						
COLOUR OI	F PRODUCT	Pink						
CHEN	IICAL-PHYSICAL	NU		ACTS (avora	مريابيم	-1		
СНА	RACTERISTICS	NUTRITION FACTS (average values)						
				of product		r 100 g of gelat		
	Max 36 %	ENERGY	KJ	1093	0	0, 0	0	
FAT		FAT	kcal	257	0	0, 0	0	
ASHES	Max 0, 1 %	FAT	g	0, 0	0	0, 0	0	
SOLUBILITY	Use the product as it	of which saturates	g	0, 0	0	0, 0	0	
	is	CARBOHYDRATE	g	63, 6	0	0, 0	0	
рН	3 +/- 0,2	of which sugars	g	14, 0	0	0, 0	0	
		PROTEIN	g	0, 0	0	0, 00	0	
		SALT	g	0, 0	0	0, 00	0	
				DICTICC				
		MICROBIOLOGICAL	CHARACTE	RISTICS				
	TERIAL LOAD	< 5000 cfu/g	CHARACTE	RISTICS				
MOULDS	rerial load	< 5000 cfu/g < 100 cfu/g	CHARACTE	RISTICS				
MOULDS YEASTS		< 5000 cfu/g < 100 cfu/g < 100 cfu/g	CHARACTE	RISTICS				
MOULDS YEASTS ENTEROBAC	TERIA	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g	CHARACTE	RISTICS				
MOULDS YEASTS ENTEROBAC STAPHYLOCO	TERIA DCCUS AUREUS	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g	CHARACTE	RISTICS				
MOULDS YEASTS ENTEROBAC STAPHYLOCO SALMONELL	TERIA DCCUS AUREUS A	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g			es. concer	ning contami	inants in	
MOULDS YEASTS ENTEROBAC STAPHYLOCO SALMONELL	TERIA DCCUS AUREUS A	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g 1881/2006 regulation and	l its subsec		es- conceri	ning contami	inants in	
MOULDS YEASTS ENTEROBAC STAPHYLOCO SALMONELL The prod	TERIA DCCUS AUREUS A <i>uct conforms to the E</i> d	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation and food proc	l its subsec		es- conceri	ning contami	inants in	
MOULDS YEASTS ENTEROBAC STAPHYLOCO SALMONELL The prod	TERIA DCCUS AUREUS A <i>fuct conforms to the Eq</i> CKAGING 2,5 Kg b	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation and food productor; 2 per box.	l its subsec ducts.	quent updat	es- conceri	ning contami	inants in	
MOULDS YEASTS ENTEROBAC STAPHYLOCO SALMONELL	TERIA DCCUS AUREUS A <i>fuct conforms to the Eq</i> CKAGING 2,5 Kg b	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation and food proc	l its subsec ducts.	quent updat	es- conceri	ning contami	inants in	



