


PRODUCT SPECIFICATION SHEET

CODE	14302	TYPE OF PRODUCT	PASTE				
NAME	PASTA TIRAMISU'						
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD	Semi-finished tiramisu flavoured paste product for the preparation of artisanal gelato and pastry products.						
DOSAGE FOR USE	80g of product + 1Kg white Base						
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, egg-flavoured wine, (wine, sugar, alcohol, fine Marsala wine, colour: caramel (E150d), powdered egg yolks, flavouring)(sulfur dioxide), Marsala wine (sulfur dioxide), glucose syrup, powdered egg yolk, water, alcohol, flavourings, colours: caramel (E150c), modified starch. <u>May contain traces of soybeans, milk, almonds, hazelnuts, walnuts and pistachio nuts.</u>						
COLOUR OF PRODUCT	Dark brown						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
HUMIDITY	Max 33 %	ENERGY	KJ	1341	0	0,0	0
FAT	4,1 %		kcal	318	0	0,0	0
ASHES	Max 0,5 %	FAT	g	4,1	0	0,0	0
SOLUBILITY	Good prepared cold in milk	of which saturates	g	2,3	0	0,0	0
pH	5 +/- 0,2	CARBOHYDRATE	g	51	0	0,0	0
ALCOHOL DEGREES	vol 10,5%	of which sugars	g	39	0	0,0	0
		PROTEIN	g	2,4	0	0,00	0
		SALT	g	0,39	0	0,00	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	4,5Kg bucket; 2 per box.						
SHELF LIFE	36 months if kept in original, undamaged packaging						
SAMPLE	200g						



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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

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