

PRODUCT SPECIFICATION SHEET

CODE	14308	TYPE OF PRODUCT	VARIEGATE
NAME	VARIEGATO WHISKY CREAM		

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished whisky cream flavoured paste product ideal for variegating artisanal gelato and for the filling semifreddi and cakes .

DOSAGE FOR USE As it is

ADVICE We recommend using the product very cold in order to obtain better decorative effects.

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) Caramel (glucose syrup, aromatic caramel (sugar, water), water), glucose syrup, sweetened condensed milk, water, sugar, alcohol, maltodextrin, whisky (1%), flavourings, thickeners: agar-agar, pectin.
May contain soybeans, eggs, almonds, hazelnuts, walnuts and pistachio nuts.

COLOUR OF PRODUCT Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100 g of gelato:
HUMIDITY	Max 35 %	ENERGY	KJ	1129
FATS	1,3 %		kcal	266
ASHES	Max 2 %	FAT	g	1,3
ALCOHOL VOLUME	7,5°	of which saturates	g	0,7
pH	5,8 +/-0,2	CARBOHYDRATE	g	62,0
		of which sugars	g	49,0
		PROTEIN	g	1,3
		SALT	g	0,10

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, 5 Kg bucket ; 2 x box. In the KIT Whisky Cream (14332): 1x 4, 5 Kg bucket of Whisky Cream paste 14089 + 1 x 4, 5 Kg bucket of Whiskycream variegate 14308.

SHELF LIFE	24 months if kept in original, undamaged packaging
SAMPLE	200g

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