

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14318</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>	
<b>NAME</b>	<b>MECROCK PLUS</b>			
<b>PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.</b>				
<b>NAME OF PRODUCT</b>	Semi-finished paste product for variegating artisanal gelato and for filling semifreddi and cakes. Hazelnut, cocoa and wafer flavour paste.			
<b>DOSAGE FOR USE</b>	As it is			
<b>HOW TO HANDLE</b>	Handle the product using 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 direct sunlight.			
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Sugar, sunflower seed oil, <b>hazelnut</b> grains, <b>hazelnut</b> paste, skimmed <b>milk</b> powder, cocoa powder, wafer ( <b>wheat</b> flour, vegetable oil (palm), emulsifier: sunflower lecithin, salt, raising agent: E500), emulsifier: <b>soy</b> lecithin, flavourings.			
	<u>May contain traces of egg, almonds, hazelnuts, walnuts, pistachio nuts, 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 2 %	<b>ENERGY</b>	<b>KJ</b> 2485	0,0
<b>FAT</b>	40,2 %		<b>kcal</b> 594	0,0
<b>ASHES</b>	Max 1 %	<b>FAT</b>	<b>g</b> 40,2	0,0
		of which saturates	<b>g</b> 3,9	0,0
		<b>CARBOHYDRATE</b>	<b>g</b> 50,9	0,0
		of which sugars	<b>g</b> 45	0,0
		<b>PROTEIN</b>	<b>g</b> 5,7	0,00
		<b>SALT</b>	<b>g</b> 0,12	0,00
MICROBIOLOGICAL CHARACTERISTICS				
<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			
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>				
<b>TYPE OF PACKAGING</b>	5 Kg tinline tin; 2 per box			
<b>SHELF LIFE</b>	24 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

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