

PRODUCT SPECIFICATION SHEET

| | | | |
|-------------|---|------------------------|---|
| CODE | 14321 | TYPE OF PRODUCT | COATING |
| NAME | COPERTURA AL GUSTO DI CIOCCOLATO FONDENTE TIPO "M" | |  |

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for variegating artisanal gelato and for filling semifreddi, desserts and cakes giving a crunchy effect.

DOSAGE FOR USE As it is.
Heat in a bain-marie (45°C) or in microwave.

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 Cocoa paste, vegetable fats (coconut, palm kernel), sugar, emulsifier: sunflower lecithin, cocoa extract, flavourings.

(according to Reg. (EU) 1169/2011)

May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.

COLOUR OF PRODUCT Dark brown

| CHEMICAL-PHYSICAL CHARACTERISTICS | | NUTRITION FACTS (average values) | | | | | |
|-----------------------------------|-----------------------------------|----------------------------------|-------------|----------------------|---|------|---|
| | | Per 100 g of product | | Per 100 g of gelato: | | | |
| HUMIDITY | Max 0,7 % | ENERGY | KJ | 2880,5 | 0 | 0,0 | 0 |
| FAT | 56 % | | kcal | 688,4 | 0 | 0,0 | 0 |
| ASHES | Max 1,5 % | FAT | g | 56,0 | 0 | 0,0 | 0 |
| | | of which saturates | g | 43,5 | 0 | 0,0 | 0 |
| SOLUBILITY | The product must be used as it is | CARBOHYDRATE | g | 37,2 | 0 | 0,0 | 0 |
| | | of which sugars | g | 24,0 | 0 | 0,0 | 0 |
| | | PROTEIN | g | 5,0 | 0 | 0,00 | 0 |
| | | SALT | g | 0,03 | 0 | 0,00 | 0 |

MICROBIOLOGICAL CHARACTERISTICS

| | |
|------------------------------|----------------|
| TOTAL BACTERIAL LOAD | < 50000 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 5,5 Kg tinpalte tin; 2 per box.

SHELF LIFE 36 months if kept in original, undamaged packaging

SAMPLE 100 g

310500

"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 on the label concerns the customer using the product itself".