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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

## PRODUCT SPECIFICATION SHEET

CODE 14335 TYPE OF PRODUCT VARIEGATE MECRAPH VARIEGATO NAME PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE. NAME OF FOOD Semi-finished almond and coconut flavoured paste product for variegating artisanal gelato and for filling semifreddi desserts 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** Sugar, sunflower seed oil, coconut flakes, **whey** powder, skimmed **milk** powder, (according to Reg. (EU) almond grains, wafer (wheat flour, vegetable oil (palm), emulsifier: sunflower lecithin, salt, salt, raising agent: E500), vegetable fats, (coconut), cocoa butter, 1169/2011) hazelnut paste , emulsifier: soy lecithin, glucose syrup, flavourings, milk proteins. May contain traces of egg, walnuts, pistachio nuts, peanuts and sesame. COLOUR OF PRODUCT White CHEMICAL-PHYSICAL NUTRITION FACTS (average values) **CHARACTERISTICS** Per 100 g of product Per 100 g of gelato: ENERGY HUMIDITY Max 5 ΚJ 2496,7 0,0 % FATS 43.4 kcal 0,0 % 645,2 ASHES Max 4 % FAT 43,4 0,0 g of which saturates 11,1 0,0 g CARBOHYDRATE g 48,3 0,0 45,5 0,0 of which sugars g PROTEIN 0,00 g 5,1 SALT 0.00 0.14 **MICROBIOLOGICAL CHARACTERISTICS** TOTAL BACTERIAL LOAD < 5000 cfu/g MOULDS < 100 cfu/g YEASTS < 100 cfu/g **ENTEROBACTERIA** < 100 cfu/g STAPHYLOCOCCUS AUREUS  $< 20 \, \text{cfu/g}$ SALMONELLA Absent in 25 g The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products. 5,5 Kg tinpalte tin; 2 per box **TYPE OF PACKAGING** 24 months if kept in original, undamaged packaging SHELF LIFE





Gel

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SAMPLE 200 g

313500

"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".

