


PRODUCT SPECIFICATION SHEET

CODE	08044	TYPE OF PRODUCT	POWDER
NAME	BASE LIMETTA®		

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished powder product to be combined exclusively with Pasta Limetta® (code 14341) and Variagate Limetta® (code 14343) for the preparation of a lime flavoured artisanal gelato.

DOSAGE FOR USE 1,1 Kg of powder + 200 g of Pasta Limetta® + 2,5 L of water.
Add the contents of the bag to 2,5L of water and 200g of Pasta Limetta® code 14341, stirring until the product has completely dissolved. Leave the mixtue to rest for 10 minutes before batch freezing .

HOW TO HANDLE 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

INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011) Sugar, dextrose, dried glucose syrup, maltodextrin, vegetable fibre (inulin) vegetable fats (coconut), acidifier: citric acid, alpha-dextrin (vegetable fibre), starch, thickeners: sodium carboxymethylcellulose, guar gum, tara gum and carrageenan, pea proteins.

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

COLOUR OF PRODUCT White

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 1,2 %	ENERGY	KJ 1655,2	0	507,8
FAT	2,6 %		kcal 395,6	0	121,4
ASHES	Max 0,1 %	FAT	g 2,6	0	0,7
SOLUBILITY	Good prepared cold in water or milk	of which saturates	g 1,3	0	0,6
		CARBOHYDRATE	g 88,3	0	27,4
		of which sugars	g 75,2	0	23,4
		PROTEIN	g 0,1	0	0,09
		SALT	g 0,09	0	0,00

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

1,1 Kg 2 ply aluminium foil bag; KIT: no. 8 bags of powder (08044) + no. 8 x 200 g jars of paste (14341) + 1 x 1,5 Kg jar of variegate (14343).


SHELF LIFE

24 months if kept in original, undamaged packaging.

343500


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PRODUCT SPECIFICATION SHEET

CODE:	14341	TYPE OF PRODUCT:	PASTE	
Name:	PASTA LIMETTA®			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE				
NAME OF FOOD	Semi-finished lime flavoured paste product to be used exclusively with the Variegate Limetta® 14343 for the preparation of artisanal gelato and pastry products.			
DOSAGE	200g of Limetta paste® + 1,1 Kg limetta® base + 2,5 L of water			
HOW TO HANDLE	Handle the product using clean, dry utensils. Close the packaging 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, glucose syrup, water, maltodextrin, lime natural flavouring, thickeners (agar-agar, pectin), colour (turmeric), natural flavouring, antioxidant (ascorbic acid). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.			
COLOUR OF PRODUCT	green			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
pH	5,2 +/- 0,5	ENERGY kJ	1.175	
Solubility	good in milk or water, prepared cold	ENERGY kcal	277	
		FAT g	0,00	
		OF WHICH SATURATES g	0,00	
		CARBOHYDRATE g	68,00	
		OF WHICH SUGARS g	49,00	
		PROTEIN g	0,00	
		SALT g	0,05	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD	< 5.000 cfu/g			
MOULDS	< 100 cfu/g			
YEAST	< 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				
Type of Packaging	200 g jar in the KIT 14339; containing 8 x 200 g jars of 4341 + 8 x 1, 1 Kg bags of powder 08044 + 1 x 1, 5 Kg jar of Variegato 14343.			
Shelf life	24 months if kept in original undamaged packaging			
Sample	200 g			

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PRODUCT SPECIFICATION SHEET

CODE	14343	TYPE OF PRODUCT	VARIEGATE		
NAME	VARIEGATO LIMETTA®				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished lime flavoured paste product for variegating artisanal gelato and for filling semifreddi, desserts and cakes .				
DOSAGE FOR USE	Use the product exactly as it is.				
HOW TO HANDLE	Handle the product using clean, dry utensils. Close the package 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)	Glucose syrup, sugar, water, candied lemon peel (lemon peel, glucose/fructose syrup, sugar, acidifier: citric acid), maltodextrin, thickeners: agar-agar, pectin, colour: turmeric, natural flavouring of lime, natural flavouring, antioxidant: ascorbic acid. <u>May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>				
COLOUR OF PRODUCT	Green				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ 1190	0	0
FAT	0 %		kcal 280	0	0
ASHES	Max 0,2 %	FAT	g 0	0	0
SOLUBILITY	Do not dilute the product, use exactly as it is.	of which saturates	g 0	0	0
pH	4,8 +/-0,2	CARBOHYDRATE	g 70	0	0
		of which sugars	g 43	0	0
		PROTEIN	g 0	0	0
		SALT	g 0,02	0	0
				0	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	1,5 Kg jar; 6 jars per box. The KIT (14339) contains: 8 jars of paste (14341) + 8 bags of powder (08044) + one 1,5 Kg jar of variegate (14343).				

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

293600



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