

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) P.iva 01 622 060 406 e (RNI) Ital

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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

CODE	08044	TYPE OF PROD	UCT	POW	'DER		
NAME		BASE LIMETTA®					enza utine uten ree
	PRODUCT	FOR PROFESSIONAL USE,	NOT INTE	NDED FOR F	ETAIL SA	LE.	
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 HOW TO HANDLE		<ul> <li>1,1 Kg of powder + 200 g of Pasta Limetta <sup>®</sup> + 2,5 L of water.</li> <li>Add the contents of the bag to 2,5L of water and 200g of Pasta Limetta<sup>®</sup> code</li> <li>14341, stiring until the product has completely dissolved. Leave the mixtue to rest for 10 minutes before batch freezing.</li> <li>Handle the product using clean, dry utensils. Close properly after use, removing any</li> </ul>					
		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.					
COLOUR OF	PRODUCT	May contain traces of soyl nuts, peanuts and sesame White		egg, almond	<u>s, hazelnu</u>	ts, walnuts, pis	stachio_
	PRODUCT	nuts, peanuts and sesame White	seeds.				stachio_
CHEN		nuts, peanuts and sesame White	seeds. TRITION F	ACTS (avera	ige values	5)	
CHEN CHA	IICAL-PHYSICAL RACTERISTICS	nuts, peanuts and sesame White	seeds. TRITION F	ACTS (avera	ige values		
	IICAL-PHYSICAL	nuts, peanuts and sesame White NU	seeds. TRITION F Per 100 g	ACTS (avera	ige values Pe	s) er 100 g of gelat	0:
CHEN CHA HUMIDITY FAT	Max 1,2 %	nuts, peanuts and sesame White NU	Seeds. TRITION F Per 100 g KJ	ACTS (avera of product 1655,2	n <b>ge value</b> s Pe O	s) er 100 g of gelat 507,8	<b>o</b> :
CHEN CHA HUMIDITY FAT ASHES	Max 1,2 % 2,6 % Max 0,1 % Good prepared cold	nuts, peanuts and sesame White NU ENERGY	Seeds. TRITION F Per 100 g KJ kcal	<b>ACTS (avera</b> of product 1655,2 395,6	nge values Pe 0 0	5) er 100 g of gelat 507,8 121,4	<b>o:</b> 0 0
CHEN CHA HUMIDITY FAT	Max 1,2 % 2,6 % Max 0,1 %	nuts, peanuts and sesame White NU ENERGY FAT	Seeds. TRITION F Per 100 g KJ kcal g	ACTS (avera of product 1655,2 395,6 2,6	n <mark>ge values</mark> Pe O O O	5) er 100 g of gelat 507,8 121,4 0,7	<b>o:</b> 0 0 0

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.

**MICROBIOLOGICAL CHARACTERISTICS** 

PROTEIN

< 5000 cfu/g

< 100 cfu/g

< 100 cfu/g

< 100 cfu/g

< 20 cfu/g

Absent in 25 g

SALT

TOTAL BACTERIAL LOAD

STAPHYLOCOCCUS AUREUS

ENTEROBACTERIA

SALMONELLA

Gelato

MOULDS

YEASTS

g

g

0

0

0,1

0,09

0,09

0,00



0

0



Gela

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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

"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".



Gelato

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd. Via Gaggio, 72 - 47832 S. Clemente (RN) Italy VAT 01622060406

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The Genuine	Company VALOI	622060406		www.ineco.com	OR A BETTER WORLD
INGREDIENTI E IDEE PER IL GELATO		DUCT SPEC	FICATION	NISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR SHEET	GLACE ARTISANALE ET PATISSER
CODE:	14341	TYPE O	F PRODUCT:	PASTE	senza glutine
Name:					gluten free
P	RODUCT FOR PRO	OFESSIONAL US	E , NOT INTENDI	ED FOR RETAIL SALE	
NAME OF FOOD	Var			duct to be used exclusively aration of artisanal gelato a	
DOSAGE	200	g of Limetta paste	e® + 1,1 Kg limetta	a® base + 2,5 L of water	
HOW TO HANDLE	Clo	se the packaging ernally.		nsils. g any possible residue of th lot expose to direct sunlight	
INGREDIENTS & A (according to Reg. 1169/2011)	<b>TS &amp; ALLERGENS</b> o Reg. (EU) sugar, glucose syrup, water, maltodextrin, lime natural flavouring, thicken (agar-agar, pectin), colour (turmeric), natural flavouring, antioxidant (asco acid). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,			nt (ascorbic	
WALNUTS, PISTACHIO NUTS.					
COLOUR OF PROD	DUCT gre	en			
			ITION FACTS rage values)		
			Per 10	0 g of product	
рН	5,2 +/- 0,5	ENERGY kJ		1.1	75
Solubility	good in milk or water, prepared cold	ENERGY kcal		27	7
		FAT g		0,0	00
		OF WHICH SA	<b>TURATES</b> g	0,0	00
		CARBOHYDR	ATE g	68,	00
		OF WHICH SU	•	49,	
		PROTEIN g	U	0,0	
		SALT g		0,0	
	MI		L CHARACTERIS		
TOTAL BACTERIA	<b>L LOAD</b> < 5.0	000 cfu/g			
MOULDS		00 cfu/g			
YEAST		00 cfu/g			
		00 cfu/g			
STAPHYLOCOCCU		) cfu/g			
SALMONELLA		ent in 25 g			
		EC 1881/2006 reg	ulation and its su ants in food	ubsequent updates- conc	erning
Type of Packaging		) g jar in the KIT 1	4339; containing	8 x 200 g jars of 4341 + 8 ar of Variegato 14343.	x 1, 1 Kg
Shelf life	-	•	priginal undamage	-	
Sample	200	•	<u>g</u>		
	200	3			

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CODE 14343	TYPE OF PRC	TYPE OF PRODUCT		GATE	senz	a		
NAME	VARIEGATO I	VARIEGATO LIMETTA®			glute	glutine gluten free		
PRO	DUCT FOR PROFESSIONAL US	SE, NOT INTE	NDED FOR F	RETAIL SA	LE.			
NAME OF FOOD	Semi-finished lime flav			riegating a	rtisanal gela <sup>.</sup>	to and fo		
	-	filling semifreddi, desserts and cakes .						
DOSAGE FOR USE	Use the product exact	y as it is.						
HOW TO HANDLE	Handle the product usi	ing clean, dry ι	itensils.					
	Close the package prop	•	-			•		
	externally. Store away	from heat sou	rces and do r	not expose	to direct su	nlight.		
NGREDIENTS & ALLERGE	<b>NS</b> Glucose syrup, sugar, v	water candied	lemon neel (	lomon nor	ducoco/fr	uctoco		
according to Reg. (EU)	syrup, sugar, acidifier:		-	•				
1169/2011)					0 0 1	-		
	ascorbic acid.	colour: turmeric, natural flavouring of lime, natural flavouring, antioxidant: ascorbic acid.						
	May contain soybeans,	May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts						
COLOUR OF PRODUCT	Green							
CHEMICAL-PHYSIC			ACTS (avera	ge values	;)			
CHARACTERISTIC	HARACTERISTICS			· 100 g of gela	ito:			
HUMIDITY Max 30	% ENERGY	KJ	1190	0	0	0		
<b>AT</b> 0 9	%	kcal	280	0	0	0		
ASHES Max 0,2 S	% FAT	g	0	0	0	0		
Do not dilute		g	0	0	0	0		
SOLUBILITY product, use as it is.	exactly CARBOHYDRATE	g	70	0	0	0		
oH 4,8 +/-		g	43	0	0	0		
.,- ,	PROTEIN	g	0	0	0	0		
	SALT	g	0, 02	0	0	0		
			ERISTICS					
	MICROBIOLOGIC							
TOTAL BACTERIAL LOAD	MICROBIOLOGIC < 5000 cfu/g							
TOTAL BACTERIAL LOAD	< 5000 cfu/g < 100 cfu/g							
MOULDS /EASTS	< 5000 cfu/g < 100 cfu/g < 100 cfu/g							
MOULDS /EASTS ENTEROBACTERIA	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g							
MOULDS /EASTS ENTEROBACTERIA STAPHYLOCOCCUS AUREUS	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g							
MOULDS (EASTS ENTEROBACTERIA STAPHYLOCOCCUS AUREUS SALMONELLA	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g		august under		ning costs	ninasta		
MOULDS (EASTS ENTEROBACTERIA STAPHYLOCOCCUS AUREUS SALMONELLA	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g o the EC 1881/2006 regulation	and its subse	quent updat	es- concer	ning contar	ninants i		
MOULDS (EASTS ENTEROBACTERIA STAPHYLOCOCCUS AUREUS SALMONELLA The product conforms to	< 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g o the EC 1881/2006 regulation	and its subse			_			









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



293600



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