


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14343</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>		
<b>NAME</b>	<b>VARIEGATO LIMETTA®</b>				
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>					
<b>NAME OF FOOD</b>	Semi-finished lime flavoured paste product for variegating artisanal gelato and for filling semifreddi, desserts and cakes .				
<b>DOSAGE FOR USE</b>	Use the product exactly as it is.				
<b>HOW TO HANDLE</b>	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.				
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	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>				
<b>COLOUR OF PRODUCT</b>	Green				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 30 %	<b>ENERGY</b>	<b>KJ</b> 1190	0	0
<b>FAT</b>	0 %		<b>kcal</b> 280	0	0
<b>ASHES</b>	Max 0,2 %	<b>FAT</b>	<b>g</b> 0	0	0
<b>SOLUBILITY</b>	Do not dilute the product, use exactly as it is.	<b>of which saturates</b>	<b>g</b> 0	0	0
<b>pH</b>	4,8 +/-0,2	<b>CARBOHYDRATE</b>	<b>g</b> 70	0	0
		<b>of which sugars</b>	<b>g</b> 43	0	0
		<b>PROTEIN</b>	<b>g</b> 0	0	0
		<b>SALT</b>	<b>g</b> 0,02	0	0
				0	0
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				
<b><i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i></b>					
<b>TYPE OF PACKAGING</b>	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).				

<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging
<b>SAMPLE</b>	200 g

293600



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 in the label concerns the customer using the product itself.

