


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14347</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE/VARIEGATE</b>
<b>NAME</b>	<b>PASTA CHERRY</b>		

**PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.**

<b>NAME OF FOOD</b>	Semi-finished paste product for the preparation of artisanal gelato and pastry products.
<b>DOSAGE FOR USE</b>	TO PREPARE THE GELATO: 100g of product + 1Kg white base. TO VARIEGATE USE as desired.
<b>HOW TO HANDLE</b>	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.
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Frozen sour black cherries (63%), sugar, glucose syrup, concentrated sour black cherry juice , acidifier: citric acid, flavourings, thickeners: pectin, colours: anthocyanins. <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>
<b>COLOUR OF PRODUCT</b>	Deep purple

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
		Per 100 g of product		Per 100 g of gelato:		
<b>HUMIDITY</b>	Max 32 %	<b>ENERGY</b>	<b>KJ</b> 1180	0	0	0
<b>FATS</b>	0 %		<b>kcal</b> 277	0	0	0
<b>ASHES</b>	Max 0,3 %	<b>FAT</b>	<b>g</b> 0	0	0	0
<b>SOLUBILITY</b>	Good prepared cold in water or milk	<b>of which saturates</b>	<b>g</b> 0	0	0	0
<b>pH</b>	2,8+/-0,2	<b>CARBOHYDRATE</b>	<b>g</b> 66	0	0	0
		<b>of which sugars</b>	<b>g</b> 59	0	0	0
		<b>PROTEIN</b>	<b>g</b> 0,5	0	0	0
		<b>SALT</b>	<b>g</b> 0,02	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

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

<b>TYPE OF PACKAGING</b>	5Kg bucket; 2 per box.
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging
<b>SAMPLE</b>	250g



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