

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



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 14347 TYPE OF PRODUCT PASTE/VARIEGATE

NAME PASTA CHERRY



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for the preparation of artisanal gelato and pastry

products.

DOSAGE FOR USETO PREPARE THE GELATO: 100g of product + 1Kg white base.

TO VARIEGATE USE as desired.

HOW TO HANDLEHandle 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

(according to Reg. (EU)

1169/2011)

Frozen sour black cherries (63%), sugar, glucose syrup, concentrated sour black

cherry juice, acidifier: citric acid, flavourings, thickeners: pectin, colours:

anthocyanins.

May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and

pistachio nuts.

COLOUR OF PRODUCT Deep purple

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

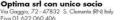
TYPE OF PACKAGING 5Kg bucket; 2 per box.

SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE 250g









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